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PHOTOGRAPH: JENNY ZARINS

A table by the pool at the San Giorgio hotel, Mykonos

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On the cover
Villa Orpheus on
Mykonos, Greece
(www.villacrew.com)

Photographed by
Jerome Gallard/
Camera Press

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LES BEIGES

NATURAL IS A STYLE



CHANEL



EDITOR'S LETTER



TWO WEEKS!' IS WHAT I KEEP SAYING BETWEEN VOMITING. But no one is really listening. It doesn't matter, I think to myself, staring as one always must, clinging as one always does, to the white plastic bedfellow that overnight becomes your only friend when a stomach bug strikes. It is actually meant in the most positive of ways, as in, 'It doesn't matter that I'm being sick. We're on holiday for two weeks, so if 24 hours is a total write-off, it's fine because I have 13 good days to go!'

I have been saying this a lot since we all arrived in Mexico, even before the sick bug. As in, 'It doesn't matter if I didn't do yoga today, I'm here for two weeks!' Or, 'It doesn't matter that none of the children read their books today, we're here for two weeks!'. As in, 'I don't need to sunbathe today, I'm here for two weeks!'

The two-week thing for me is just not getting old. If you have one week, you're screwed. You might as well not go on holiday. There is too much pressure. To try and do everything you have been dreaming of is just a head-fry.

'How long are you here for?' I say to the person lying on the sun lounger next to me, when the sickness has finally subsided. 'Ten days,' she says. I let that linger. I let it gather moss. We listen to the waves crash on the shore and the wind rattle the leaves of the palms. 'We're here for two weeks,' I say casually.

The smugness is growing like fungi, like bushfire. There are pale parents everywhere with children younger than ours. They look as if their souls have been sucked up and spat out by demons. I watch as they pull their babies' chipolata arms through plastic armbands, hug them when they poke themselves in the eye with a sandy digit, yank on damp rash vests that get caught up in all the teeny-tiny soft bits, and stare into that peculiar parental middle-distance when no book/biscuit/dummy/teddy is going to stop the prehistoric screaming. I make a twisted kind of face at my husband and whisper out the side of my mouth, 'It's carnage out there! It's insanity! Who'd do it?' I slurp up my noon-day Piña Colada froth through my straw and exhale. 'Ah, two weeks,' I say.

That night we are having supper alongside the other, now familiar hotel guests. The Lesbian Mums are here, who spend all their time sharing funny YouTube clips with their offspring – even when they are eating, even when they are swimming – giggling away like jellies. The Sexualisers are here with their mesmerisingly matching washboard stomachs. When they are not snogging they are in constant motion. Constant paddle-boarding. Constant lengths. 'So busy,' I say to my husband Marcus, drawing out the 's' sounds like I'm imitating a meddling somebody from Accounts called Claudice. But he can't really hear me, because his hearing has gone a bit recently. Which is why, when the next group come in to find their usual table, he's having trouble picking up what I'm saying. I try to say it a little louder. 'I still can't hear,' he says. I say it louder still. 'You're going to have to speak up,' he says, terse and annoyed. Which is when I shout, 'THE FATTY-BOOM-BOOMS ARE HERE AND THEY'RE AS BURNT AS BABOONS' BOTTOMS!' The dining room goes very quiet. Everyone turns around to look at me. I stir my guacamole.

This is the new issue of *Condé Nast Traveller*. For those who know that a two-week holiday is a really great thing, particularly when you need that time to get over yourself.

Melinda Stevens
Editor



@MelindaStevens3



MelindaLP

All information and travel details are correct at the time of going to press and may no longer be so on the date of publication. Unless otherwise stated, hotel prices are low-season rates and restaurant prices are for a three-course meal for two without drinks.



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TUDOR
WATCH YOUR STYLE

CONTRIBUTORS

This month our contributors tell us about their favourite place for **fish and chips**

For the full feature, see p106



Sebastian Faulks

Writer, Sri Lanka (p84)

'The sole in olive oil and cod in truffle sauce at **Le Dôme** on Boulevard du Montparnasse in Paris were better than any fish I've ever had, before or since. My favourite chips, on the other hand, were eaten in a Boston hotel in 2006, scattered with thyme and served in a wire cone.' *The author of 'Birdsong', his next book, 'Where My Heart Used to Beat', is out in October*



Oliver Pilcher

Photographer, Seville (p74)

'My local, **The Kimberley Inn** in Findhorn, is the best pub in Scotland. The portions of fish and chips are huge. And in the summer you can sit outside, enjoy the sunset and watch ospreys diving for salmon.' *Oliver is working on a book called 'TEN', which celebrates the blood, sweat and tears of his 10 years of parenthood*



Kate Maxwell

Writer, Biarritz (p24)

'**Something Else Fishy** in Milborne Port, Dorset – I never miss a takeaway opportunity when I visit my parents nearby. The haddock is line-caught, the chips fat and crispy, and the restaurant upstairs serves potted shrimp and fish stew.' *Kate is a former Word of Mouth editor at this magazine, and now works for Soho House*



Tom Parker

Photographer, Sri Lanka (p84)

'Hands down it's the **Magpie Café** in Whitby, Yorkshire. It's no ordinary chipper, with 22 different kinds of fish and the tastiest batter. It's right on the harbour just opposite the hillside abbey where Bram Stoker based part of *Dracula*.'

Tom is on a personal mission to visit the least-known places on the planet – the black spots where nobody goes



Jenny Zarins

Photographer, Arabian horses (p66)

'I'm from Sweden but have lived in the UK for 19 years. And for me the best fish and chips in London are at **St John's Tavern** in Archway. Although, of course, you can't beat eating them by the sea with greasy fingers.' *Jenny has just finished shooting the Spuntino cookbook and is about to photograph elephants in Kenya for a wildlife trust*



Christa D'Souza

Writer, Mykonos (p56)

'Oh dear, I *hate* fish and chips. I used to work in a clam shop on Route 6 in Cape Cod in the early 1980s, which put me off. **Mac's Shack** in Wellfleet, Massachusetts (originally Lobster Hutt) is pretty cool though. I just wish I'd actually *eaten* lobster then – I only ever ate the onion rings. I love lobster now.' *Christa has been a contributing editor at Vogue for more than 20 years*

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IT IS THE WISTERIA THAT DRAWS YOU AT FIRST. A GLIMPSE OF HYDRANGEA, THEN BOUGAINVILLEA, AND IN MOMENTS YOU ARE DEEP INTO THE HOTEL'S PERFUMED GARDENS. THEN TIME DISAPPEARS THE WAY IT SHOULD ON HOLIDAY, AND YOU SUDDENLY BECOME ALERT TO THE THINGS YOU MIGHT HAVE OVERLOOKED AT HOME. THAT VIVID SHADE OF BLUE. THE TOUCH OF PETALS BRUSHING YOUR ARM. YOU FIND YOURSELF FOLLOWING A PATH DOWN TO THE PIAZZETTA AND THE CAFES AND THE BOUTIQUES AND THE SPIRIT OF LIFE IN THE HARBOUR. YOU CAME TO ESCAPE. TO LOSE YOURSELF. AND YOU HAVE.



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
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WORD OF MOUTH

What's new in Cambodia London Rio de Janeiro Michigan Portugal California

EDITED BY FIONA KERR

SAY WAT?

Near the temples of Siem Reap there's a fresh place to linger and kick back in

A short tuk-tuk ride into the verdant countryside from Angkor Wat is new retreat Phum Baitang, which aptly translates as 'green village'. Parisian-based architectural firm AW² (also behind Alila Villas and Six Senses Con Dao in Vietnam) reimagined a traditional homestead as 45 stilted, wooden villas set among the fecundity of the paddy fields. 'Most people just fly in for three days to see the temples and I think that's a real shame,' says Arnaud Zannier, the eponymous hotel group's driving force. 'We wanted to create a destination where people can come and experience real Cambodian life and culture, and explore beyond Angkor.' There is plenty to stick around for: a spa inspired by the local surroundings; a restaurant that's a riff on a street-food market; a huge infinity pool and forays to lesser-visited spots such as the floating village of Tonle Sap lake. A family affair, Zannier Hotels is part of the French fashion behemoth founded by Arnaud's father Roger, and is considered a rising star of the travel scene. Phum Baitang is its second opening, following Le Chalet Zannier in the chic Alpine village of Megève, and there are more in the pipeline, including a château in the gulf of St Tropez. www.phumbaitang.com; doubles from about £185 including breakfast AOIFE O'RIORDAIN





Spa Temple at
Cambodia's Phum
Baitang, with the cocktail
bar, below, and open living
rooms, below left



WORD OF MOUTH



HER NAME IS RIO

Not long ago, cracking Rio de Janeiro's party scene was akin to chasing unicorns: full of the promise of magic yet ever elusive.

A hangover from when safety was a serious concern, Rio's scene ran in cliques between private parties and established promoters' events. Now, driven by the Brazilians' passion for social media, the city's nightlife is taking off like never before. Local insider Lauren Holmes has the new names to drop

RARA

THE BACK STORY Producer-DJ **Filipe Raposo** has teamed up with **Francisco Frondizi**, the surfer behind Brazil's best beach bar **Tikal**, to create some serious house-music parties.

THE NEW SCENE The pair put on events that unite the rarest of old-school legends with the hippest Cariocas in grand locations. Previous events include **Derrick Carter** playing poolside in a mansion in the jungle; up next is **Derrick May** spinning tunes in a cinema that used to be a church.

ACCESS Twelve 'ambassadors' (actors, musicians, socialites) handpick a core guest list, but tickets are also available via www.facebook.com/rarafesta.

KOLOR

THE BACK STORY Filmmaker **Paul Kurucz** founded Kolor in his native Budapest, where its alternative talks and free-spirited parties in District VII draw hundreds of people.

THE NEW SCENE This year Kurucz brings the concept to Brazil, merging thinkers and creative talents for bi-monthly TED-like lectures, such as neuroscientists expounding the anatomy of passion, as well as film screenings and warehouse raves taking over abandoned spaces in Rio's Centro.

ACCESS For the city's latest underground cultural agenda, take a look at www.facebook.com/projetokolorrio.

CLUBHOUSE RIO

THE BACK STORY South America's luxury villa outfit **Oasis Collections** opened Rio's first urban members' club just this spring.

THE NEW SCENE This is the city's smartest hangout with a restaurant, two cocktail bars, infinity pool, and split-level terraces for Caipirinha-sipping and people-watching, all within a converted 1940s house in Santa Teresa. Plus there are five bedrooms to collapse in later.

ACCESS Check out www.clubhouserio.com, befriend a member (options include supermodel **Alessandra Ambrosio** and artist **Vik Muniz**) or book one of Oasis Collections' apartments around the city, where Clubhouse access is included.

FAVELA CHIC

THE BACK STORY In 1995, Brazilians **Rosane Mazzer**, **Jorge Nasi** and French DJ **Gringo da Parada** captured Rio's wild side and set it free in a small Parisian basement, creating a clothing store/party spot that became a cult destination.

THE NEW SCENE The trio are going back to their roots and reforming to create cool happenings with an eclectic web of collaborators, such as Brazilian musician **Seu Jorge**. In 2016 look out for **Festival Encantado** set in an urban forest and a pop-up club during the Olympics.

ACCESS Follow www.facebook.com/favela.chicfounders.

TIPSY TURVY

Six Senses hotels has set sail from Asia and arrived on European shores. Its destination: Portugal's Douro Valley. New York-based Clodagh Design has transformed a 19th-century manor house, set among vineyards on the banks of the famous river, into a smart retreat. Six Senses is known for its sensational spas, and treatments here draw on local ingredients: lemons, oranges, olive oil, wine-grape pulp and pips. The new hotel even has two wine directors: Francisca van Zeller, whose family have been making wine here for more than 200 years, and Sandra Tavares da Silva, whose Wine & Soul vineyard is defining the new Douro generation (young vintners focusing on fine, unfortified reds). Together they have crafted a 700-bottle-strong list – about 85 per cent of which are ports or wines from the Douro – organised geographically up the river from the Atlantic to its source. +351 254 660600; www.sixsenses.com. Doubles from about £205



PHOTOGRAPH: COLJENA RENTMEESTER/TRUNK ARCHIVE

Jeep

COULD IT BE ANY MORE PERFECT?



There's not a single cloud in the sky and yet it's the Jeep Grand Cherokee that really shines. With its dynamic looks, luxurious interior, innovative technologies and strong, yet efficient engines things really don't get any better. Perhaps that's why it's the most awarded SUV ever.* And should the weather take a turn for the worse, you can always turn on the heated seats.†

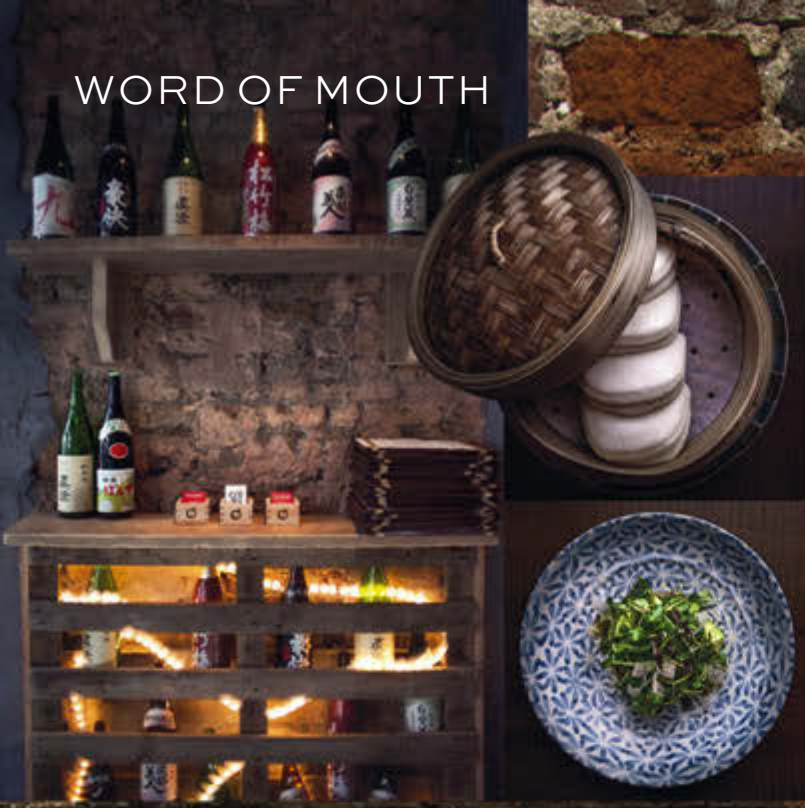
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WORD OF MOUTH



IT'S A STICK UP

Tie off, button undone: dine the Japanese way



From ramen bars to Thai barbecue, Taiwanese street food to Chinese gastropubs, London is having an Asian love-in. Now the spotlight is on Japanese *izakayas*. Once the post-work watering holes for salarymen, who would pop in for 'beers and sticks', they have evolved into a mainstay of Japanese drinking and inexpensive, informal dining. Ross Shonhan introduced this concept to

London with **FLESH & BUNS**: 'I wanted to inject a bit of humour into the city's Japanese restaurants and love seeing people relax and enjoy great food and drink that's not too serious'. The trend is booming, from **STICKS 'N' SUSHI** and **THE WOODSTOCK** *kushiyaki* bar (meat skewers) to **BEER & BUNS**.

Ex-Nobu head chef Scott Hallworth's **KUROBUTA** adds Japanese junk food to the mix with dishes such as sashimi pizza washed down with frozen-tankard beer. Hit ramen joint Bone Daddies' pop-up **SHACKFUYU** follows suit with *mentaiko* mac and cheese, accompanied with yuzu Margaritas.

Continuing the theme, Masterchef winner Tim Anderson finally launches his **NANBAN** restaurant in Brixton this month, combining ramen bar and *izakaya* with a Caribbean twist. He adds in scotch bonnets and smoked-crayfish powder from Brixton Market, and a can of Jamaican Ting in the classic *izakaya* drink, *shochu* highball (a Japanese grain spirit).



And come autumn, Jason Atherton is set to open **SOSHARU** in Clerkenwell: a casual, British take on the Japanese pub, serving *teppanyaki*, *robatayaki* and sashimi with the obligatory fast-flowing drinks. *Kanpai!* CHLOE SACHDEV

MODERN ART IS RUBBISH

He's made three-metre-tall statues of embryos and heads cast from frozen blood. Now YBA Marc Quinn is getting down and dirty with the Caribbean

Where do you go, rhetorically, when 'lovely', 'beautiful', 'amazing' or even 'awesome' just doesn't have the oomph and uplift you're after? 'Sublime' should get you there. The poor old sublime. It used to be grand and mysterious – a word with which to gesture towards a state at once terrible and wonderful, beyond our ken. No more. These days a pair of shoes can be sublime. A film star's performance. A Nigella Lawson cupcake. And here's Marc Quinn with a new exhibition that seems to suggest that post-industrial urban grunge can be sublime too. His take is, however, typically thoughtful. 'I love the works of the sublime by Turner and Friedrich. But I feel it's impossible to make paintings like that now. We have to look at the world through the lens of global warming and how we preserve and destroy the planet.' Thus the show includes images of a Caribbean sunrise overlaid with spray paint, scarred by the imprints of manhole covers and hung-on bits of twisted metal.

'They're halfway between a painting and a sculpture, the city and the ocean, a made object and a found object.' Then there are stainless-steel sculptures based on the wave-like forms of eroded conch shells – elegant, severe, mysterious. 'A reminder,' Quinn reckons, 'that the forces that shape nature are beyond us and will last longer than us, however much we interfere with the planet.' So. Sublime like a Nigella cupcake? Or sublime like a Turner seascape? Or toxic sublime as in Marc Quinn?

You be the judge. *'The Toxic Sublime'* by Marc Quinn is at London's White Cube Bermondsey from 15 July until 15 August STEVE KING



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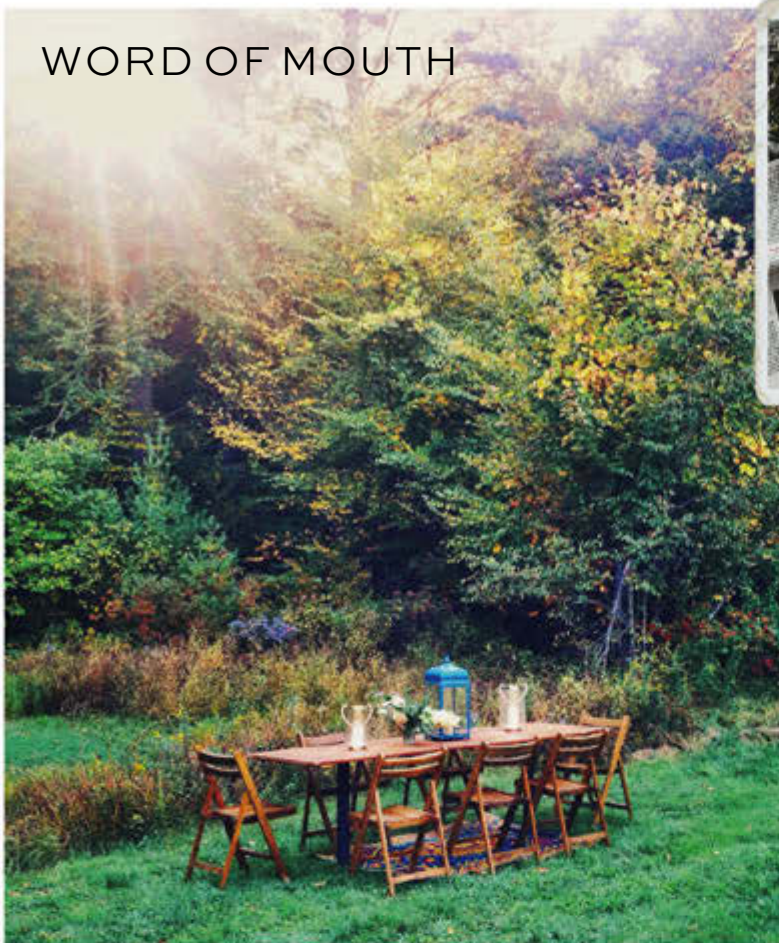
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SUMMER TIME





THE MOUNTAIN INN

The latest hipster-worthy place to stay in the Catskills – weekend escape of choice for Brooklynites – is **Foxfire Mountain House**, a century-old property on a wild, 10-acre plot that has been reimagined as a retreat for creatives. Ten rooms in the main building and three in a cottage have a thrift-store feel, glossed up with antique tiles and capiz pendant lights. Activities include fly-fishing, or you can kick back in one of the hot tubs. Don't miss brunch at nearby **Phoenicia Diner**. www.foxfiremountainhouse.com; doubles from about £130

COUNTRY ROCKS

The great American outdoors has changed a little since *The Waltons*, but you can still find some rootin' tootin' wholesome hideaways with a slo-mo attitude



THE FARM RESTAURANT WITH ROOMS

Chef Kyle Connaughton, formerly of The Fat Duck, is about to up the foodie cred of Healdsburg near Napa, California. His highly anticipated opening, **Single Thread**, is a 55-seat restaurant on a working farm overseen by his gardener wife Katina. There are five rooms (overnight guests get the run of the grounds), plus a farm-to-table breakfast served on Japanese artisan earthenware inspired by Connaughton's time at the Michelin-starred Michel Bras in Hokkaido. www.singlethreadfarms.com; doubles from about £330

THE LAKE HOUSE

Lake Michigan's Leelanau Peninsula is a dreamy patchwork of farms, orchards and sandy beaches. Travel writer Meghan McEwen, who owns the Honor & Folly inn in Detroit, has been coming here for years and has just opened **Honor & Folly Orchard Farmhouse**, a five-bedroom holiday home decorated with reclaimed furniture.

After the summer break, pop-up workshops, from baking classes to a winter reading retreat, will fill the space. www.airbnb.co.uk/rooms/6107199; doubles from about £230 EMILY MATHIESON



THE TRENDS TAKING OFF AND THOSE RUNNING OUT OF FUEL

ARRIVALS

WORKSPACE HUBS

Offering smart desk spaces, Soho House is to launch its own co-working concept Home Work. It starts in London's Shoreditch in September before rolling out to other cities around the globe.

AERIAL VIEWS

Our latest travel-photography obsession. Check out the @dailyoverview Instagram account for sky-high shots of pleasingly geometric landscapes, or photographer Tommy Clarke's @tommy.clarke for beach scenes.

RHODE ISLAND

The USA's smallest state is on our radar thanks to an emerging food scene (New American fare at Birch; Asian-influenced dishes at North) and Woody Allen's latest film, *Irrational Man*.

DEPARTURES

THE MIDDLE SEAT

The stranger sandwich when you forget to check in online for a fully booked flight – a summer-holiday hell that no number of mini bottles of gin can make bearable.

COOKING SMELLS

Replaced by grassy notes on one chef at least: Jason Atherton launches his Vetiver Imperiale cologne this month in collaboration with flamboyant fragrance house Boadicea the Victorious. Available to buy at Harrods from mid-July

ESPADRILLES

In theory: chic, nonchalant and oh-so European. In reality: sticky, unravelling and sponges for that British summer staple – the sudden downpour of rain.

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SOMEWHERE FOR THE WEEKEND?

BIARRITZ

‘Pack the pearls, tune up the Bugatti’ was the cry for bright young things coming here in the 1920s. Now it’s attracting dressed-down surfers and roving foodie foragers

By Kate Maxwell. Photographs by Matthieu Salvaing

IT WAS THE SURF that first brought me to Biarritz. A decade ago, my friend Vanessa and I signed up for a ladies-only week of wave-riding and yoga off and on a wide, sandy Côte des Basques beach. Cringey it might have been, but by the end we were hooked on the gliding shoreward rush and had the cut-price wetsuits to prove it. It was the start of a long affair with surfing, and the first of several happy trips to Biarritz.

Long before it was anointed the French capital of surf, Biarritz was one of Europe’s smartest holiday spots, a discreet summer retreat for assorted royals who were beguiled by the golden Atlantic coast light, immense cornflower skies and the

surf shops and pizza joints. Now the big-name surf brands – Quiksilver, O’Neill, Roxy, all of which have their European HQs in Biarritz – are being joined by more homegrown enterprises, driven by a growing number of creative transplants who are applying the town’s easy surf vibe to its food and fashion scene. It was the perfect excuse to return to this wild, breezy swathe of French coast.

This time, I started at the source: the **Hôtel du Palais** (doubles from £250). Converted into a hotel in 1883, it’s the sole survivor of a dozen grand addresses that did a brisk trade until the crash of 1929. Stars such as Frank Sinatra and Coco Chanel have wafted through its

was the produce in **Les Halles** it looked as if it was sculpted from marzipan. Polished *amande de mer* (cockles) resembled a department-store counter of powder compacts; a shoal of silvery, glassy-eyed bream leapt in unison from an ice bed like a synchronised swimming troupe. It’s not all take-away: linger over freshly shucked bivalves at oyster bar **L’Ecaillerie**, run by brothers Jean and Marc Nopal. Over in the meat area, where sausages were coiled like serpents and there were so many different cuts of beef it was hard to see how they’d all fit into one cow, newcomer **Maison Balme** was introducing the locals to its truffles, spiking salami, foie gras, cheese and

THE AVERAGE BASQUE YOUTH WAS A LAYABOUT, APPARENTLY, BLIND TO THE FACT HE LIVED IN THE MOST BEAUTIFUL PART OF THE WORLD

restorative properties of the seawater. It was – and is – the antithesis of the Côte d’Azur. Unless you count a couple of hazy bar visits, I don’t remember seeing many of the town’s Belle Epoque attractions back then, or during my wetsuit’s next Basque airing a couple of years later. I still have a photo from that trip on my wall: five of us sitting on our boards on the Grande Plage, gawping at the ferocious six-plus-footers crashing behind us, a few craggy obstacle rocks poking up in front, while we dared each other to dive in. If you’d turned the camera around, you would have been able to make out the imposing rust-red and stucco Hôtel du Palais on the left, built by Napoleon III as a summer home for his bride, Empress Eugénie.

The contrast of Napoleon and neoprene is part of Biarritz’s curious charm – the upmarket boutiques and jacket-required restaurants sitting incongruously alongside

columned ballroom, slept in its canopied beds, sipped from its monogrammed cups and, I hope, swung from its capacious chandeliers. In an only-en-France move, the city hall bought the hotel in the 1950s, when it was sliding into bankruptcy, employing a local team to embroider the bedspreads and upholster the armchairs. As a result, this grande dame has changed very little in a century and, with its pole seaside position, spot-on service and the most lavish breakfast I’ve ever had (charcuterie and leek tart followed by cheesecake and gâteau Basque), remains the best place to stay in town.

A short walk from the hotel, I found another institution, the red-brick covered market, looking fresh of façade after a complete renovation. Outside, fatted seagulls cawed and circled, hopeful of a fishy morsel, and despite being a couple of blocks back from the beach, the air was gusty and sea-scented. So exquisite

just about anything else you could think of with the fungus (it also serves truffle omelettes in its café).

The Nopal brothers have another shellfish bar, **La Cabane à Huîtres**, on rue Gambetta, where I inhaled a dozen Marennes oysters, relishing the rush of their briny contents. In the last few years, restaurants have replaced antique shops on this street. The two-year-old **Saline Ceviche**, next door to La Cabane, is inspired by hoodie-wearing owner Franck Delamaire’s years in the French Caribbean – I ate cod ceviche with an inventive fishy, piquant guacamole and salty coconut rice in its shell. **L’Artnoa**, a diminutive *cave à vin* a couple of doors down with surf photographs on its exposed stone walls, was the first of the Gambetta crew, opening in 2010. And its owner opened funky pool-bar-restaurant The Beach House in nearby Anglet two years later. L’Artnoa’s young manager, ➤

Opposite, clockwise from top left: Biarritz’s Vieux Port; Hétéroclito Bar in Guéthary, and the harbour; Restaurant Philippe in Biarritz; The Beach House hangout in Anglet; Hétéroclito Bar; Providence boutique, and Beach Bar Bahia, both in Guéthary. Centre, Indonesian dish at The Beach House



► Mathieu Seraglini, left a sommelier job at Le Royal Monceau in Paris to come here because, he told me as he poured a full-bodied red from the nearby Irouléguy region, ‘Here I can serve really good wine wearing jeans and trainers.’

The next day, I did a little light shopping before heading to the beach. ‘The people who live in Biarritz are not aware of how lucky they are,’ growled Julien Maisonnave, owner of the **Art of Soule**, which opened last year selling a neon rainbow of espadrilles and locally made striped deckchairs beneath a jam-jar chandelier. ‘They say it always rains – *bof!* So what?’ he continued, as he placed my pink and yellow shoes in a paper bag. It was indeed raining, not that this was stopping the periodic flow of barefoot men in black wetsuits, surfboards tucked under arms, from racing past the window towards the Grande Plage.

Complaining about people complaining seemed a particularly French trait, and one I heard frequently during my time here – the average Basque youth was a layabout, apparently, blind to the fact that he lived in the most beautiful part of the most beautiful country in the world. Still, Maisonnave perked up when he pointed

‘HERE I CAN SERVE REALLY GOOD WINE WEARING JEANS AND TRAINERS,’ SAID ONE YOUNG SOMMELIER

out the floral espadrilles he claimed all the guys would be wearing this summer – you heard it here first.

The rollers were breaking on **Lafitenia beach**, a 10-minute drive from the centre of Biarritz, when I arrived that afternoon. Seraglini at the wine bar had tipped me off about this stretch, a surfing secret and, with its sweep of rock-and-driftwood-speckled sand and rickety bar, I could see why. A dozen or so short-boarders were floating out, and every so often I’d be treated to a Youtube-worthy demo as a couple would peel off and carve up the right-handed wave, criss-crossing it like slalom skiers before sinking into the water and paddling back to their perches. It was a similar story at the next beach, **Plage de Cenitz**, a wider, pebbly swathe, and along the coast near **Guéthary**, where the legendary **Parlementia** wave, a right-handed reef break, draws surfers from all over the world.

I’d also been told by surfer friends back home that the tiny village of Guéthary, six miles south of Biarritz, was also enjoying a rebirth, so I decided to join the crowd down the coast for a couple of nights. In the 1920s, long before its waves became an attraction, Parisian second-homers mingled with creative powerhouses such as Pablo Picasso, Paul Klee and a smattering of Hollywood types at **Hôtel Le Madrid** (doubles from about £50). It’s still the spiritual heart of the village with a popular café and restaurant decked out in mid-century furniture and vintage *pelota* posters – a court sport played in the Basque country. Now New Yorkers and Angelenos, including Ed Norton and Cameron Diaz, have been popping up with their boards over the past couple of summers.

It’s an unlikely looking seaside hotspot: a collection of rather severe whitewashed, Swiss-chalet-style houses with terracotta-tiled roofs and woodwork painted either navy or deep red, all glossed with a Nantucket-style wealth. As well as Le Madrid there’s the **Hétéroclito** bar, a patchwork of multi-patterned tiles and knick-knackery overlooking the ocean, and **Providence**,



From far left: Hôtel Le Madrid in Guéthary; surfing on the Côte des Basque; appetisers at Restaurant Philippe; The Beach House in Anglet

a mash-up of gallery, concept store and recording studio run by the affable Antoine Piechaud, whose wife Caroline has been coming here since she was five. There's nothing much else to do in Guéthary apart from sunbathe and surf off its arc of sand, skirted by spiky rocks and wrapped in the deep green scent of the pine trees that line the shore. And that's the whole point. Whether the setting is Montauk at the tip of New York's Long Island, or Formentera, the lesser-known Balearic, it's all about not being seen for some globetrotting folk – and all the better if there are some decent waves to muck about in. As I surveyed the room of early-season 'ipsters at Hôtel Le Madrid that night, in between mouthfuls of a tasty *salade parmentier*, a skate, caper, bacon and potato concoction, I got it entirely: Guéthary was a rare mix of coastal good life and ocean wildness, where sun-baked summers were lived to the ceaseless rhythm of the Atlantic.

One place I can guarantee the Guéthary crew will be queuing up to eat at this season is a little place I know in

Bidart, a 10-minute drive away. Opened quietly last December by Australian chef Luke Dolphin and his wife Laetitia, **L'Antre** is a small restaurant serving imaginative but unfussy combinations of locally sourced ingredients. You might think it was the waves that brought self-deprecating Luke from his native Western Australia to Biarritz, but it was his French wife who sealed the deal. Dolphin worked at the town's Michelin-starred L'Impertinent before the duo set up on their own – they do everything themselves, from shopping to booking to cooking.

My citrusy mackerel salad with wild asparagus tasted clean and fresh, and looked sublime; a hake fillet prepared sous-vide because, I learned later, there wasn't room in the oven to bake it, accompanied by sliced radishes, fish

**ED NORTON AND
CAMERON DIAZ HAVE
BEEN POPPING UP ON
THIS COAST OVER THE
PAST FEW SUMMERS**

eggs and a delicate béarnaise sauce, was subtle and delicious. But it was the puddings that prompted me to march into the open kitchen and tell the chef that the meal had made my top five of all time, during which that hackneyed school-French adjective *incroyable* was employed more than once (never mind that the chef's first language was English). I tried a gooey dark-chocolate sponge – Dolphin had dreamed it up for one of his wife's birthdays – and an off-the-chart concoction of fluffy, honey-flavoured cream and white cheese sorbet paired with a light almond nougat, a perfect union of sweet and savoury, and completely forgot to confirm the identity of the François Hollande lookalike at the next table when he left.

You could say that amazing last feast was indicative of my whole experience of this tranche of Basque country. It's a ravishing but understated region that wears its untamed beauty and manifold attributes lightly. Go while it still feels low-key – its superlative food, capacious beaches and waves can't stay out of the spotlight forever.



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WHERE TO STAY

Shelter Island Paris Dorset

EDITED BY PETER BROWNE

EXCLUSIVE FIRST REVIEW

HAPPY-GO-LUCKY

After working for Ian Schrager and André Balazs, a dynamic duo of hoteliers are busy reinventing the great American inn. Alexis Swerdloff goes back to her summer childhood at their latest opening on New York's Shelter Island. Photographs by Alice Gao

WHERE TO STAY



THERE'S A SMALL-TOWN FEEL HERE. THEY SAY IF YOU SNEEZE ON

WHEN I WAS SIX my parents bought a house on Shelter Island. I was a city kid from Brooklyn and those first summers were spent biking wherever my Bianchi could take me: to the horse farm, to Fresh Pond, to the public library, to the Tuck Shop for mint-choc-chip ice-cream cones, to the Pharmacy for chicken-cutlet sandwiches, usually meeting up with my mom and her friends at Wades Beach for a magic-hour swim.

Years passed and childhood horse rides turned into sneaking into parents' friends' pools, attempting to pass for 21 at the local bars, bringing boyfriends out. But in these 25-plus years, one thing has remained the same: the ritual of the Saturday-morning yard sale. Starting in late May, my parents and I, along with hordes of others, wake up at 7am, pile into our Subarus and Volvos, and loop around the tiny island, ignoring the 'no early birds allowed' signs, barging (and bargaining) our way into the island's New England-style Victorians and A-frame beach houses. Many homes here (including my parents') are furnished entirely with yard-sale finds, and stories of the legendary ones (Rory Kennedy's for example) and not-so-legendary (the woman who sold items she

got at the town dump) are passed down to children and grandchildren like folk tales.

Which is why this past Thanksgiving weekend, when the *Shelter Island Reporter* announced that the iconic Chequit Hotel – recently sold to a mysterious pair of hoteliers from Provincetown, Massachusetts – would be holding a yard sale, the islanders quivered as one with anticipation. There would be some serious bargains to be had (the new owners were selling every rattan chair, Renoir print, serving spoon and floral rug for \$1 to \$50), but it would also be an opportunity for locals to indulge in their other favourite pastime: being nosy.

Shelter Island is set between the two forks of eastern Long Island: the North Fork, known for its farms and vineyards and locavore-fetishising foodies, and the South Fork, home of the Hamptons, long the summer stomping grounds of the city's bankers, celebrities and Brooklynites who've transformed Montauk into Williamsburg-by-the-sea.

The island very much defines itself in opposition to the Hamptons: leave your 20-person-house-shares and conspicuous consumption in East Hampton. It can only be reached by ferry, and the year-round population hovers around 2,500. In summer it swells to about 9,000, attracting a mix

of low-key urbanites (academics, lawyers, writers, artists), old-line sailors and golfers (there's a members'-only yacht and country club) whose parents and grandparents had houses here, some finance types, of course, and a smattering of Europeans who appreciate its quiet beaches, unstuffy vibe and small-town feel. They say that if you sneeze on the North Ferry someone will say 'bless you' on the South.

In 1997 André Balazs (of LA's Chateau Marmont, London's Chiltern Firehouse) opened his glitzy hotel, Sunset Beach, on the island. Anyone who's been around for a while will tell you that's when 'Hamptons types' started bargaining in with their Mercedes G-Wagons, teetering through the hotel's gravel parking lot in four-inch heels to eat \$45 steaks and guzzle Veuve Cliquot before zooming across the island to catch the last ferry back to the South Fork. Even now, nearly 20 years later, when you mention Sunset Beach to a local, you'll get a 'tsk tsk' and a head-shake. Which is why so many were wary when we heard that one of the new owners of The Chequit, David Bowd, had cut his teeth working with Balazs.

The 120-year-old hotel sits atop a hill in Shelter Island Heights, a close-knit community settled by Methodists from Brooklyn in the late 1800s ('They came to



THE NORTH FERRY, SOMEONE WILL SAY ‘BLESS YOU’ ON THE SOUTH

pray, and stayed to play’, so the saying goes) and it’s packed with elaborately trimmed Colonial Revival and Queen Anne cottages. The hotel enjoyed something of a heyday in the 1940s and 50s when Marilyn Monroe and Arthur Miller, along with various members of the Kennedy clan, stayed here.

But in recent years the restaurant had gone way downhill, the bathroom fixtures had become rusty, the rooms rather musty. But if this kept off-islanders out, it also meant that on a Saturday night in August I could walk in and recognise everyone at the bar. I’d grown up here; it was where I ate mediocre clam chowder with my parents and where I snuck in with a fake ID to drink Coronas and flirt with cute boys from the yacht club. Here’s the thing about Shelter Island: we don’t like change, and we don’t much like outsiders. So what would it be like after the refurb?

Well, everyone can calm down because a St Tropez-style resort The Chequit is most certainly not. Post-Balazs, Bowd and his partner Kevin O’Shea opened two

B&Bs in Provincetown – the Salt House Inn and Eben House – both inconspicuous yet meticulously thought-out little retreats, and The Chequit is mostly just very lovely. The \$2 million revamp, which took a little over a year, was ‘as much a restoration as it was a renovation’, says Bowd.

The 31 rooms, painted pale pink and gray, have pastel Native American rugs, bright yellow chairs, and Turkish towels draped over wooden ladders. The scuzzy bathrooms have been redone with slate floors and rain showers. When it’s finished, the rickety old house next door will provide six extra rooms for families or groups of friends. ‘We are going for a grandma’s summer-house look in there,’ says Bowd. The lobby area is a bit cluttered with oversized furniture, while the terrace, with its large palms and wicker sofas, looms above the tiny town centre, the harbour in the distance; you can sit here and watch islanders embark upon their morning routine: a trip to the Shelter Island Heights Pharmacy for a newspaper or a cup of coffee and an egg-and-cheese roll.

This summer, The Chequit itself will have two places to eat: Red Maple, for chef Richard Pims’s flatbreads, tapas-style plates and grilled fish, chicken and steak; and the White Hill Café, peddling Jack’s

coffee, pastries by Brooklyn-based Baked, and wraps and salads to go. Those who ask the night before can have a picnic made up to take to the beach and there are bikes to rent (probably your best bet for heading to the beach, as you’ll need a special car sticker to park at most of them). The staff (80 per cent of whom are local) will be able to fill you in on all of these particularly Shelter Island nitty-gritties.

On a beautiful evening a few weeks after the hotel opened, I sat on the terrace with a glass of wine and watched as boats clink-clanked through the harbour. A bow-tied gentleman walked his dog before heading down to the yacht club for cocktails, a worn-out-looking couple with weekend bags flung over their shoulders trudged uphill from the ferry, and a group of kids sped through town on their bikes, racing to get home in time for a dinner, just like I used to. It already really felt like home. Which is just about the nicest thing anyone from here can say about the new place in town.

THE CHEQUIT, 23 GRAND AVENUE, SHELTER ISLAND HEIGHTS, NEW YORK STATE (+1 631 749 0018; WWW.THECHEQUIT.COM). DOUBLES FROM ABOUT £215

Above, from left to right: the terrace at The Chequit; beach accessories in one of the hotel’s bedrooms; terrace lanterns; the 19th-century clapboard exterior; bedroom decor; flower stand on Shelter Island

WHERE TO STAY

SASSY NEW HOTELS IN

PARIS

By Lanie Goodman

PARTY ANIMAL

LES BAINS PARIS

Talk about history. Now a gorgeously revamped 39-room hotel, this building began life in 1885 as Les Bains Guerbois, a public bathhouse with a steam room and restaurant where *le tout Paris*, including Marcel Proust, would dine. In the late 1970s and 80s, the venue was reborn as the Starck-designed Les Bains Douches, a nightclub stuffed to the rafters with models and stars such as Warhol, Bowie and Prince. When it was forced to close in 2010, film director Jean-Pierre Maurois came to its rescue, armed with a team of artists, designers and architects. His vision: to breathe new life into this city landmark by adding bedrooms and turning it into 24-hour restaurant-bar-club-hotel.

There are nods to its past in the airy new rooms, with pool-blue vintage telephones and private marble hammams in the suites. A high point is the bar and brasserie, with its red lacquered walls and sensational water-drop dome ceiling (*pictured*), where chef Michaël Riss produces tasty modern dishes, including citronella-infused skate with pink lentils. Down below, the splash pool provides more than a hint of that old hedonistic magic. www.lesbains-paris.com. Doubles from about £285



TWINKLY DRINKING DEN

GRAND PIGALLE HOTEL

UNDER
£150

With its creamy stone façade and slate-grey bar and restaurant, this freshly restored hotel is a real standout among its well-worn neighbours on a lively street in trendy SoPi (South Pigalle). It was conceived by the innovative Experimental Group – three childhood pals who founded the Compagnie des Vins Surnaturels and a flurry of Experimental Cocktail Clubs – as a ‘Bed & Beverage’ hotel. Here, the cocktail is gleefully celebrated, from the gold pineapple ornaments on the doors and the carpets patterned with Martini glasses right down to the bathrooms stocked with Cognac-scented products packaged in mini liquor bottles. Designed by Dorothée Meilichzon, the rooms are uncluttered, with vintage-style furniture, faux fireplaces, original pressed ceilings and colourful tiled bathrooms; mini-bars are well stocked with craft beers and pre-mixed Negronis for that one last nightcap. Book a garret-style room under the eaves on the top floor for the consummate bohemian experience and sweeping views across Montmartre. There’s no need to venture far for sustenance: the restaurant serves delicious bistro food (sea-bass carpaccio with yuzu; Basque-inspired cheeseburgers with chorizo) and has an impressive wine menu (200 varieties and counting). The buffet breakfast is a riot of homemade breads, jams and cakes, laid out prettily on the zinc bar. www.grandpigalle.com. Doubles from about £120

DOMESTIC GODDESS

LE CINQ CODET

This gleaming white wedge of gorgeous 1930s architecture, which juts out like the prow of an ocean liner on a quiet side street in the smart 7th *arrondissement*, could be mistaken for another block of smart flats housing the neighbourhood’s wealthy young professionals. Which is precisely what Parisian interior designer Jean-Philippe Nuel intended when he revamped this former France Telecom building into a stylish little five-star hotel. The arty pied-à-terre vibe intensifies the moment you step into the lobby, which at first glance has the appearance of someone’s elegant sitting room. Le Cinq Codet has 67 bedrooms, all with custom-designed side tables, low-slung sofas, parquet floors, large-scale photographs and abstract art. They include a cosy duplex with a bath beside the bed, and the ultimate showstopper, Room 402, a massive penthouse with a wraparound terrace and views of the Eiffel Tower. There’s also a miniature spa (the replenishing Omega 3 Body Polish is great) with an Asian-style heated outdoor whirlpool, and a charming bar and restaurant where simple suppers – creamy vegetable soup, fresh grilled fish, soft chocolate cake – are served on the adjoining leafy terrace. The hotel is also steps away from the Musée Rodin and a short walk from the Musée d’Orsay. www.le5codet.com. Doubles from about £200



WHERE TO STAY



BURLESQUE STAR

MAISON SOUQUET

Just a stroll from the Moulin Rouge and on the same street where Emile Zola lived, Maison Souquet is a playful tribute to the glory days of the Belle Epoque when the building housed a bordello. Over a century later, current owners Sylviane Sanz and Yoni Aidan have given it a sumptuous, flagrantly exotic makeover with eye-catching Moorish details and wonderful antiques (imagine Napoleon III meets *Arabian Nights*). There are 20 deeply comfortable rooms, each named after a courtesan and designed by the increasingly baroque Jacques Garcia (Hôtel Costes, La Mamounia), who scoured the globe for rare fabrics including richly patterned silks for the theatrical walls, curvaceous headboards and heavy curtains. To this sumptuous backdrop, Garcia has added elements of audacious naughtiness: boudoir-style sofas, 19th-century paintings of voluptuous nudes, tasselled lampshades and strategically placed mirrors. After a day of museum-hopping – the newly renovated Musée Gustave Moreau is nearby and well worth a visit – book an hour in the private plunge pool and hammam for two. As it gets dark, you'll find Parisian sophisticates draped over plush red-velvet chairs in the bar, where Kevin Ligot concocts creative cocktails (try the gin with caramelised ginger, lime, apple and cinnamon) served with indulgent tapas from the Da Rosa caterers, who also supply The Chess Hotel, below. There's no restaurant, but breakfast (order the truffle hot chocolate) served in the conservatory winter garden is as romantic as you could hope for. www.maisonsouquet.com. Doubles from about £270

ARTY PLAYER

THE CHESS HOTEL

UNDER
£150

You'd never guess there was a brilliantly designed contemporary hotel behind the unassuming façade of this revamped private mansion. But step inside the lobby and the chess theme hits you immediately. There are checkerboard-tiled floors leading to a smart restaurant with white walls, which is decked out with lacquered black tables and monochrome artwork. The decor is by Parisian interior designers Gilles et Boissier and has a glossy edge that's not dissimilar to the work of Philippe Starck, under whom they both trained. The hotel doesn't have a chef, but its simple selection of salads, soups, smoked salmon and Spanish cheeses – provided by local outfit Da Rosa – is very good. Tea is a rainbow of mini choux buns from Popelini, one of several neighbourhood food shops selling everything from lovely homemade jams to the organic argan oil you'll drizzle on your salad. Upstairs, the corridors are lined with a cutting-edge art collection, and the 50 minimalist bedrooms – some with four-poster beds – have a restful vibe that makes up for their somewhat cosy dimensions. Best is the top-floor suite with views of the gilded roof of the Opéra, a vivid reminder that this is a prime location for ballet, concerts and antiques foraging. www.thechesshotel.com. Doubles from about £135



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WHERE TO STAY



secondhand books instead of matching Penguin Classics. Artworks are a mix of Peter Blake collages, Damien Hirst butterflies, and antique-shop paintings of ships and seascapes.

EAT You'll want to book a table in the restaurant merely to drink in the wide-open views of Lyme Bay (on a clear day, you can see all the way to Devon), but the food is worthy of recommendation, too. The short menu is seafood-heavy – buttery scallops, huge hulks of tender grilled squid, rich Provençal-style fish stew. Local sausages and bacon are cooked up for a full English breakfast, or order salty Bridport kippers to continue the coastal theme.

WHO GOES THERE London friends of the owners from their Groucho days; confused-looking walkers who wander in with a cheery 'Do you serve tea?'; landed locals in pearls at supper.

WE LIKE The deliciously deep natural mattresses from Devon.

WE DON'T LIKE The paper tablecloths (atop cloth ones) may be inspired by Sturridge's favourite Greek taverna, but they crinkle and crumple and look a bit naff in the otherwise grown-up, moody blue dining room.

CONTACT +44 1308 897205; www.theseasideboardinghouse.com. Doubles from £180, with breakfast. **FIONA KERR**

THE WEEKENDER

THE SEASIDE BOARDING HOUSE

BURTON BRADSTOCK, DORSET

WHAT IS IT? A white-clapboard, clifftop bolthole near Bridport, on the Jurassic Coast. Built in the 1890s as one of a pair of summer houses – curiously, musician Billy Bragg lives in the other – the building has been a barracks, a B&B and a retirement home. It reopened this spring as a modern take on the boarding house, with added cocktail list and REN products in the metro-tiled bathrooms.

BEHIND THE SCENES Although it has been dubbed Groucho-on-Sea thanks to the former lives of owners Mary-Lou Sturridge and Antony Mackintosh as managing director and co-founder of the famous London members' club, the hotel is actually more genteel home than raucous drinking den. That's not to say (ex-Hix)

bartender Jonny Jeffrey doesn't mix a devilishly good Blood & Sand – whisky, cherry brandy, vermouth, orange juice – with a cheeky glint in his eye. And the red leather bar stools were a gift from the Groucho, where they were no doubt perched upon by many a media star. But the story doesn't end here: there are plans for a string of Seaside Boarding Houses in the not-too-distant future.

SLEEP All eight bedrooms (there are a further seven to come) have sea views, but the bay windows of 302 and 303 at the front provide the best. Interiors are relaxed and muted, dotted with finds from auction houses and local furniture dealers. It's all a bit Agatha Christie, yet refreshingly twee-free, with mid-century Hepburn radios rather than the pastel Roberts variety, and well-thumbed



WHILE YOU'RE HERE

Join the lunchtime queue at the **Hive Beach Café**, above, for excellent crab sandwiches. Then tramp along the **South West Coast Path** or stroll beneath the *Broadchurch* cliffs to **West Bay** and the **Watch House Café** for creamy Lovington's ice cream. **Bridport** is worth a rummage for collectibles, with chic through-the-decades fashion at **Vintage at Cornucopia** and the **Vintage Market** on the last Sunday of every month.



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CHAPTER 1. THE ART OF INSPIRED INDULGENCE

THE ART OF THE STAY



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ROOFTOP BARS

Hit the high spirits in these sky-scraping joints

Top row, from left: the Sky Bar at Grand Hotel Central in **Barcelona** serves pastries by esteemed chef Mey Hofmann; and a few streets away, Hotel Pulitzer invites guest spinners to play alongside resident DJ Borja Male; near the Ponte Vecchio in **Florence**, Continentale's La Terrazza is in a prime position for an Aperol Spritz; The Drake Hotel in **Toronto** transforms its Sky Yard with the seasons – this summer's theme is inspired by Marrakech; pops of canary yellow radiate sunshine vibes atop the Downtown México hotel in **Mexico City**.

Middle row, from left: jazzy prints add warmth to the warehouse feel at The Pod 39 in **New York**; Foster + Partners designed the glassy symmetrical Radio bar at ME **London** overlooking the Thames; The Line Hotel in **Los Angeles** has gone for the greenhouse effect at Commissary; DJs from experimental radio station Dublab take over the decks at Upstairs in the Ace Hotel **Downtown LA** on Sunday afternoons; you can see **Jerusalem's** UNESCO-protected Old City Walls from the bar at the Mamilla Hotel.

Bottom row, from left: crayon colours boldly clash at The Fox Hotel's Dandys Rooftop in **South Brisbane**; the olive trees growing on top of Sir Terence Conran's Boundary hotel in London's **Shoreditch** are more than 100 years old; at Toronto's Sky Yard, Beets by Drake is one of the signature cocktails made with vodka, vermouth, beetroot and star-anise syrup; the **New York** skyline is framed by Hôtel Americano's poolside bar in Chelsea; at **Singapore's** Loof, exit through the gift shop for nostalgic board games and quirky souvenirs. HAZEL LUBBOCK



PHOTOGRAPHS: ART GRAY; LAURE JOLIET; UNDINE PROHL; CONNIE TSANG



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STYLE FILE

PLUS Shopping Beauty Men's Jewellery & On the scene

EDITED BY FIONA LINTOTT



PHOTOGRAPH: ISABELLA VACCHI

JUST PICKED

Limited-edition leather-trim
sunglasses, £605, **Prada**
(www.davidclulow.com)

STYLE FILE



*Clockwise from top left:
bells by Normann
Copenhagen, George
Nelson lamps, candle
holders by Tom Dixon
and kitchenware,
all at Futura Classics.
Opposite, homeware
at Mitt Lille Hjem*

PHOTOGRAPH: SALVADOR CALAF/IMAGEBRIEF



SHOPPING IN OSLO

Stockholm might have a definitive design scene and an archipelago, but Oslo is the gateway to the Norwegian fjords. Just as walkable as Copenhagen, the city has hit the headlines recently for the smart transformation of waterfront Tjuvholmen (Thief Island). The gentle reinvention of Grünerløkka, however, is less well known. Once a gritty industrial district on the wrong side of the Akerselva river, it's now a low-key affordable spot in one of the world's most expensive cities. It feels like a real locals' neighbourhood, with young talented creatives opening bars and vintage boutiques alongside established artist studios and interior stores. On Friday nights, groups gather at cafés and restaurants in leafy Olaf Ryes square to eat and drink; on Saturday afternoons they come here to shop. By Emma Love



From left: dining area at Scandic Vulkan; pocket organisers by Normann Copenhagen at Futura Classics; terrace area at Bistro Brocante; Plexus coffee table by Plexusmöbler at Futura Classics; the shop's lighting; Pedrera lamp by Gubi; homeware at Mitt Lille Hjem. Colourful patterned rugs by Brita Sweden at Futura Classics

BEST FOR FASHION

DAPPER This menswear concept store and barbershop wouldn't look out of place on east London's Redchurch Street. Canvas rucksacks hang on the walls and bowler-hat lights swing from the ceiling, there are a couple of rails of casualwear, with shirts by Libertine-Libertine and Livid Jeans, and a cosy gentlemen's corner is devoted to grooming products. Wet shaves, beard trims and haircuts happen in a small salon at the back. Bicycles are sold and repaired at a second outpost around the corner. *Nordre Gate 13 (+47 24 07 77 10; www.dapper.no)*

MITT LILLE HJEM Danish womenswear fashion labels, silver jewellery, gorgeous leather handbags and homeware – from copper lights to an ornamental gold skull – are all on display at this boutique owned by the cheery Julie Ann Seglem. Mitt Lille Hjem means 'my little home' and it lives up to its name, with plants on the steps outside and the scent of rose honeysuckle candles as you cross the threshold. *Markveien 56c (+47 22 35 01 50; www.mittlillehjem.no)*

FROKEN DIANAS SALONGER Work your way through the decades via the retro racks of second-hand clothing: silk scarves, 1960s swirl-print purses and pink leather belts are laid out on rustic wooden tables, along with jewellery and 1950s Italian sunglasses. *Markveien 56 (+47 46 76 07 11; www.frokendianassalonger.no)*

BEST FOR INTERIORS

FUTURA CLASSICS A treasure trove of mid-century-modern design, this is the go-to shop for lighting and homeware. Classic designs such as those ubiquitous Eames chairs in every colour, Verner Panton's flowerpot pendants and George Nelson's 1947 bubble lamps sit alongside new items from designers including Tom Dixon and Orla Kiely. For something more Scandinavian there are pieces by Norway's Northern Lighting and Danish brand Gubi. *Olaf Ryes Plass 1 (+47 47 24 06 81; www.futuraclassics.no)*

BRUDD Each of the shelves here displays work by one of 23 ceramicists, glass artists and jewellers who also take it in turns to serve at the till. It's part

gallery, part shop; highlights include white and turquoise porcelain bowls by Sara Skotte, wine goblets with lemon stems by Anne Ka Munkejord and Dina Hald's quirky bird brooches. *Markveien 42 (+47 22 38 23 98; www.brudd.info)*

KOLLEKTED BY This was set up by interior-stylist couple Jannicke Kråkvik and Alessandro D'Orazio to sell an edit of their favourite pieces of furniture and beautifully simple, functional kitchen accessories: wooden chopping boards, candles with marble bases, terracotta vases. Brands include Another Country, Lex Pott and Normann Copenhagen. *Rathkes Gate 4 (+47 40 04 2743; www.kollektedby.no)*

BEST FOR REFUELLING

KOLONIHAGEN The ethos here is organic, seasonal, farm-to-table. It started life as a food-box-delivery outfit; now, the Grünerløkka branch, which is decked out with filament bulbs against a backdrop of bare-brick walls, has a café with an in-house bakery and a restaurant through the courtyard that also opens in the



LOCAL KNOW-HOW

Line Elghøy Marsdal

ARTIST AND GALLERY OWNER

'I've had shop and gallery **Purenkel** in the area for 13 years but it has evolved to become my studio as well. For my morning coffee, I go to **Liebling** at the top of my road. I like it because it sells an eclectic range of gifts, from paper masks to trainers. Last summer **Retro Lykke** opened nearby too: it's a coffee shop and bar, and peddles second-hand furniture on the side. This is definitely the right area to pick up vintage homeware. I bought all the wooden stools in my studio from **Fransk Bazar**, a shop with both old and new pieces, much of it from France. And for design bits, **Skaperverket** is great.' www.linemarsdal.no; www.purenkel.no



evening. Order the delicious four-course set menu of tapas-sized Nordic dishes – such as Skrei cod with almond-baked carrots, homemade pasta with braised ox cheek and spinach, and cheesecake made with salted caramel and apple compote. The service is spot-on too. *Korsgata 25 (+47 95 96 83 52; www.kolonihagen.no/grunerlokka). Four-course tasting menu about £85 for two*

BISTRO BROCANTE At this chic bistro light bites – French onion soup, *croque monsieur*, snails in garlic butter – are served all day; more robust dishes such as beef bourguignon and confit of duck are added to the menu for supper. Out front, pots of herbs grow in little hessian sacks on pavement tables and tangerine-orange wool blankets are draped over the back of chairs. *Thorvald Meyers Gate 40 (+47 22 35 68 71; www.bistrobrocante.no). About £60 for two*

BEST FOR STAYING OVER

SCANDIC VULKAN You can tell that this hotel has a fun vibe from the crazy, mismatched chairs in the lobby and Mark

Ronson soundtrack. Rooms are simple with splashes of colour – a purple linen lampshade over the bed; vibrant velvet cushions; a graphic mural – and wooden storage boxes hung on the wall instead of a wardrobe. Part of a Nordic boutique group, this one is a two-minute walk across the river from Grünerløkka. *Maridalsveien 13 (+47 21 05 71 00; www.scandichotels.com/vulkan). Doubles from about £85*

AIRBNB Most of the apartments for rent through this website in this part of town get booked up several months in advance; there's one in particular worth pinning down early, on the main street of Markveien. Friendly owner Ane Sunde is full of handy tips, including directions to the nearest wine shop: crucial if you want a glass of red with your dinner, as alcohol is not sold in the supermarket here. The two-bedroom flat is light and airy with a log burner in the living room. The catch? It's Sunde's home so it's only available a few times a year. (www.airbnb.co.uk/rooms/2614131). *From £86 per night*

STYLE FILE

What's your favourite beauty treatment?

'I recently had my eyelashes done for the first time. I went to the same woman who sees Naomi Campbell – she applies each lash individually. It was supposed to take an hour and a half, but it took five hours for me because I couldn't stop talking.'

Where do you go to relax?

'St Tropez. I once went for six weeks and it felt as if I lived there. It wasn't like a two-week holiday, because I really got to know all the bars and restaurants, all the beaches and the people, and where to get the boats too. It's a real home-away-from-home, and it's wonderful for families – my daughter absolutely loves it. We take all of her friends, avoid places like Nikki Beach, and just relax.'

How do you look after your skin on long-haul journeys?

'I use Crème de la Mer – it's a tried and tested brand for me. I usually like experimenting with different products, but this is the most

enriching I've found. During the day I apply the Moisturizing Soft Cream, but at night use the original Moisturizing Cream. The St. Tropez Luxe Facial Oil is nice too; it feels really soft on your skin, like you're plumping it up and putting a bit of life back into it.'



BEAUTY KIT: KATE MOSS

The supermodel whose figure has been cast in solid gold tells Tabitha Joyce about her sunshine secrets

Do you like to sunbathe?

'I have a typically English complexion, but although my skintone is fair I go quite golden in the sun. When I was younger, I wasn't very careful about looking after my skin. I'm better now, although last summer I was on holiday in Ibiza and wanted to tan my bum, so I used oil. And, of course, I burnt it.'



What sun cream would you recommend?

'I love La Roche-Posay Anthelios SPF30 Smooth Lotion – it's great as it contains antioxidants. They also do an ultra-light SPF50+ fluid for the face, which is amazing. It's not sticky at all.'

Do you change your make-up when you're on holiday?

'When I'm tanned, I love wearing the Golden Goddess range by Charlotte Tilbury. The Beach Stick is great instead of bronzer – that's literally all I used when I was in Ibiza.'



What is your number one beauty travel tip?

'I always try to sleep on the plane and then stay up when I arrive at my destination, so I get used to my new time zone straight away.'

How do you prepare your skin before a holiday?

'The first thing I do in the morning is put on St. Tropez Gradual Tan In Shower. You can use it every day, because the colour builds. It's not a drastic change, but it just gives you a subtle hint of colour and that healthy glow.'



What's your beauty crime?

'Not taking off my make-up before I go to bed, although I do try. I keep my routine quite simple, so there's little room for mistakes, thankfully.'

What fragrance do you wear in the summer?

'When I'm on holiday, I like to give myself a spritz of Clarins Eau Dynamisante before lunch. It's so fresh.'



Moisturizing Cream, £105, **Crème de la Mer** (www.cremedelamer.co.uk). Self Tan Luxe Facial Oil, £23, **St. Tropez** (www.boots.com). Anthelios Ultra-Light Fluid SPF50+, £16.50, **La Roche-Posay** (www.boots.com). Gradual Tan In Shower Lotion, £14.50, **St. Tropez** (www.boots.com). Eau Dynamisante, £32, **Clarins** (www.clarins.com). Beach Stick Ibiza, £30, **Charlotte Tilbury** (www.charlottetilbury.com)

Kate Moss is the ambassador for the new St. Tropez Gradual Tan In Shower Lotion, available now from Boots stores and www.boots.com

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STYLE FILE

EDITED BY
DAVID ANNAND



MAN ON A MISSION

Endurance swimmer Lewis Pugh challenges world leaders by braving the icy Antarctic waters

I am in the Ross Sea, Antarctica, standing on the deck of a ship. Here is a polar Garden of Eden, the most pristine ocean ecosystem left on earth. The water temperature is -1°C . The wind is blowing at 40 knots (about 75kmph). The air temperature is -37°C . I'm an experienced endurance swimmer, yet in all my life I've never been anywhere so terrifying.

I'm wearing a thermal layer, a woolly jumper, a puffer jacket and a thick shell over all that. I have two caps on, three pairs of leggings, three pairs of socks and Arctic boots. Underneath it all is a pair of Speedos.

My crew climb into a dinghy to check for leopard seals and killer whales. I watch a wave break over their boat. As the water arcs through the air, it freezes instantaneously. They return covered in ice: 'It's now or never.'

I get into the dinghy. It's at moments like this when you ask yourself some pretty serious questions, such as, 'Why am I doing this?' I have a variety of reasons for being here. I need to prove myself to the young swimmers who say I'm past it. Also, my mother is getting on and I want to do one last big swim for her. But the dominant reason is that, in 30 years of swimming, I've witnessed a transformation in the oceans because of climate change, overfishing and pollution, and I desperately want to see the Ross Sea become a Marine Protected Area. This last wilderness is now being destroyed by industrial fishing. What will it take to stop it?

There are three stages to affecting change: firstly, highlighting the issue; secondly, getting the attention of the world's leaders, and thirdly, convincing them to make brave decisions. I'm asking leaders to be courageous, and you can't do that by swimming in a wetsuit. I rip off

everything but the Speedos and dive in. My breath freezes and the pain is immense. We've all experienced cold while waiting for a bus or train, but the word is totally meaningless in a blizzard in Antarctica. Freezing is also inadequate. The people on the boat returned hypothermic and I'm near-naked in water that is technically colder than ice.

The water in the Ross Sea is so clear you can see Adélie penguins up to 50 metres away. Today there are none in sight, though I have to stay alert to killer whales and capricious leopard seals: one day they'll present you with a freshly slain penguin as a gift, the next they'll try to drag you under.

I'm afraid, but I mustn't panic. Fear is healthy – it gets the adrenalin pumping – but panic is deadly. Another 10 strokes. And another. I cover 350 metres, a very long swim for the Bay of Whales. I'm in the water for six minutes. Long enough to get access to world leaders and policy makers. But I have to be alive for that, and there's a very thin line between bravery and foolhardiness. My body is in a state of shock, but the first stage is complete. Now the real work begins. www.lewispugh.com



READ THIS *The Swimmer*. John Cheever's surreal tale, which inspired the Burt Lancaster film of the same name, will appeal to anyone who thinks Antarctic swimming is a good idea.

DOWNLOAD THIS 'The Ocean'. This melancholy classic from sentimental Sheffield troubadour Richard Hawley is the perfect soundtrack for contemplating the fragile beauty of the sea: 'Our world is fine, by the ocean...'

PHOTOGRAPHS: ANDREW BIRA/REUTERS; CORBIS; KELVIN TRAUTMAN

GET THE LOOK: DON JOHNSON

Going undercover in Miami? Hit it to them like crook-busting Crockett (no socks required)



Linen jacket, £575, **Richard James** (www.richardjames.co.uk); grandad collar shirt, £95, **Oliver Spencer** (www.liberty.co.uk); ribbed jersey track pants, £325, **Haider Ackermann** (www.matchesfashion.com); Aquaracer 300m Calibre 5 watch, £3,800, **Tag Heuer** (www.tagheuer.co.uk)



DAVID'S POSTCARD FROM... LORD'S CRICKET GROUND



What is it about a sun hat that sums up all that is good about England? I'm looking at one now, atop a gentleman in a tweed sports jacket. Is it that the wine-stain archipelago is an atlas to us novice tasseographers of a life well lived? Or is it the anti-sartorial crumple, the way it seems to side with the eternal over the faddish? Or is it simply its presence, which telegraphs that we're at Lord's for the first test of an English summer. We're in the Edrich Stand with its wonderful wicket-to-wicket views. It's my first time at the home of cricket and I'm still giddy at the prospect of the picnic beneath my feet. To those of us inculcated to the avarice of modern arenas and the larceny of multiplex popcorn prices, there's something delightfully naive, almost utopian, about the fact that you can bring your own food and booze to Lord's. That's right, Lord's! Where musical instruments are barred, and fancy dress is prohibited. We charge our glasses, hoping the Australian Shiraz will aid our digestion of what we assume to be the full gamut of pork picnic products: mini Melton Mowbrays, sausage rolls, Scotch eggs. England's elegant middle-order batsman Moeen Ali cover drives to the boundary, down on one knee like a man proposing with a rakish flourish. As we applaud we remember we have strawberries and clotted cream from M&S, and for a moment it seems impossible to imagine that there could be anything wrong with the world.

STYLE FILE

Above, Lady Caiman earrings in white gold, green-plated white gold and diamonds, £3,900. Right, Miss Zeus ring in gold, £1,050. Below, Lady Mamba ring in gold, £2,900. All jewellery Venyx (www.venyxworld.com)

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The jewellery designer and Greek heiress is one of the new international gem set

INSPIRATION

'I have always been drawn to science fiction, whether it's through literature or films such as *Blade Runner*. My other main source of ideas is nature: the texture and shades of reptile skins, the allure of what lies beneath the ocean and the colours I see on my travels.'

BEST HOLIDAY MEMORY

'I spent a lot of my childhood summers on the island of Spetses in Greece so I have very fond memories of being there with my family and friends. I love the smell of the fig trees, the combination of the blue-green tone of the sea and the arid climate, all set against the soundtrack of crickets. Recently I visited Rajasthan and hung out a lot in Jaipur, Udaipur and Jaisalmer. I am really attracted to the sub-continent because of the way it bombards your senses, from the vibrant colours of the tints used for the Holi festival to the smells of spices – cloves and cardamom – and the general sounds of life. I

love the heat and the music, especially the sitar, which is one of the most calming sounds to listen to on warm afternoons.'

WHERE NEXT

'Bhutan. Apparently it's one of the world's happiest countries. I'd like to go trekking and stay in the Aman lodges such as Amankora, *opposite*, that are dotted along the trail. A few people have recommended it. I can't wait to visit.'

From left, Miss Zeus ring in gold, black rhodium, diamonds, rubies, sapphires and tsavorites, £2,600. Madagascar ring in gold, diamonds and black rhodium, £4,900



Above, Venyx Star earrings in gold, diamonds and black rhodium, £2,600. Right, Electra hoop earrings in gold, black rhodium, diamonds, sapphires, rubies and tsavorites, £9,950. Below, Meteoryx ring in gold and diamonds, £2,720

FAVOURITE PLACE TO STAY

'I like the ethos and vibe of the Six Senses hotels. I have stayed at the Yao Noi in Thailand and Laamu in the Maldives. The open-plan architecture and use of wood makes you feel so close to nature. They are the perfect spots to unwind, gather your thoughts and be creative. Both hotels have a wonderful combination of jungle and water, and the underwater life is incredible.'

FAVOURITE PLACE TO EAT

'My top holiday foodie destination is Il San Pietro in Positano. The restaurants at that hotel are excellent. It is timelessly elegant and so lovely and nostalgic of the 1950s, an era I would love to have experienced, not to mention the fact that I adore Italian food.'

RECENT TRAVELS

'A place that I found really extraordinary was Patagonia. It has the most surreal and extreme scenery, which makes you feel like you've been transported to another world. When you're there you are completely in touch with your surroundings: the sky, the mountains – everything is so beautiful. The landscape and colours have inspired my new collection.'



INSIDER STYLE TIP

'When I'm travelling I love to take a Mochila bag and my Muzungu Sisters sarongs. They are always useful and very versatile. And I don't leave home without my white Tom Ford Nikita sunglasses; they're fun and give a vintage feel to my look. My favourite swimwear is a high-waisted bikini by Lisa Marie Fernandez and I pack everything in a Globe-Trotter suitcase.'

SUMMER PLANS

'This year I'll be spending most of it in Greece because I'm opening a pop-up store on Mykonos. I'll be staying between the Belvedere hotel and a friend's house. I imagine I'll be wearing my mother-of-pearl turtle ring and my new Tiger-Manta earrings. I really like the mix of relaxation and fun that is typical of Mykonos. It has a very bohemian side to it. The food is fabulous. My favourite restaurant is Spilia Seaside; it's in a cave and serves the best seafood. And of course the beaches on the island are great.' www.venyxworld.com.

Interview by JESSICA DIAMOND

STYLE FILE



Sunglasses, £340, **Dior** (www.dior.com). Striped bikini, £330, **Fendi** (www.matchesfashion.com). Catwalk shot, S/S collection 2015, **Dries Van Noten**



Stargazer bracelet, £142, **Venessa Arizaga** (www.saltresortwear.com). Cotton kaftan, £320, **Finds+Koza** (www.netaporter.com). Aret skirt, £470, **Preen by Thornton Bregazzi** (www.saltresortwear.com)



Leather cross duffle bag, £1,990, **Loewe** (www.loewe.com). Woven leather and suede sandals, £585, **Balmain** (www.matchesfashion.com)



On the scene: Spa Village Tembok, Bali

The look: Gypset

Wouldn't it be wonderful to have a volume switch to stifle stress and anxiety, reduce depressive decibels and mute any self-doubt? That's the aim at Spa Village Tembok: to help you dig about inside your psychological sofa for that personal remote control – and learn how to use it. This magical little property, set amid coconut groves and encircled by mountains on Bali's north-eastern shore, specialises in peace and (inner) quiet. A typical day begins just before sunrise with meditation on the black sand beach – facing the frothing, thumping Java Sea as the sky lightens and the warmth of the sun slowly spreads across your face. Then it's your choice: yoga on the lawn; an endorphin-pumping mountain bike ride up to a waterfall; cookery for a calmer mind; Reiki sessions. All are punctuated by fresh food, hour-long massages and a bespoke herbal bath every evening. The latter feels a little like tearing yourself out of a teabag before hopping into bed, but it does wonders for amplifying the skin's glow and reducing the brain's babble. They know what they're doing on this small plot of paradise, and the beauty is that the more you listen, the less you'll hear. Breathe in and suck up that silence. *Healing Holidays* (www.healingholidays.co.uk)

offers four nights at Spa Village Tembok from £1,150 per person full board, including flights, transfers and daily creativity classes/wellness experiences

JONATHAN THOMPSON



HOT SHOT

Every so often a camera comes along that revolutionises the way we look at the world. The Nikon D5500 is one such camera



▲ AF-S DX
NIKKOR
55-200mm
F/4-5.6G
ED VR II

▲ AF-S DX NIKKOR 18-300mm
F/3.5-5.6G ED VR

LENS LOWDOWN

- Nikon D5500 body only (Black or Red): £639.99 / €799.00
- Nikon D5500 body and 18-55 VR II lens (Black or Red): £719.99 / €899.00
- Nikon D5500 18-140mm VR (Black): £899.99 / €1129.00



For further product advice and photography training, please contact the Nikon School:
<https://www.nikon.co.uk/training/>
 Twitter: @UKNikon
 Facebook: facebook.com/iamnikonUK

A romantic meal by moonlight; the vivid energy of a carnival scene; that impossible-to-put-into-words iridescence of tropical waters; the excitement of a high-speed cheetah chase: there are some things that a camera phone cannot even begin to capture. And when you've travelled half way around the world, you want to be sure of taking your precious memories home with you. Enter the **Nikon D5500**.

Light fantastic

Nikon's newest entry-level DSLR camera, incredibly light and beautifully formed, is the ideal travel companion from whichever angle you look at it – or, indeed, from whichever angle you need it to look. The first Nikon DSLR with a vari-angle touch screen can be tilted, flipped or rotated (so no more crouching down or jumping up from the back of a crowd to compose that shot) – then its touch-screen display simply tapped to focus and shoot. Its large 24.2 megapixel DX-format image sensor and ISO range of 100-25,600 ensure wonderfully crisp, clean images even in the lowest light conditions. The 39-point autofocus system is always on target, wherever your subject is in the frame, while continuous shooting speeds of up to 5 frames per second mean that fleeting gestures (and, indeed, cheetahs) can be snapped flawlessly. And when the occasion calls for capturing targets on the move, the D-Movie function records. Combine all this with the power of a NIKKOR lens and the results could not be clearer – literally. Take the versatile, high-powered DX-format

18-300mm zoom lens with its wide-angle-to-super-telephoto reach, combining an ultra-high 16.7x zoom ratio with an incredibly wide 18-300mm focal length, and three optical ED glass elements ensuring outstanding sharpness and contrast. Or the DX-format telephoto lens that boasts a serious size advantage: compact, light and easy-to-handle, this **55-200mm** focal range telephoto lens is great for close-ups of distant subjects, travel shots, sporting adventures, and amateur wildlife photography. Like to fine-tune what you're shooting?

Nikon's second-generation Picture Control makes it easy to take complete control over sharpness, contrast, brightness, hue and saturation when shooting stills and video. Seven different modes include the new Flat setting, which retains all detail and preserves rich tonal information in highlights and shadows – ideal if retouching after shooting. Best of all, the D5500 has built in Wi-Fi and NFC technology for instant sharing to social media, wherever you are in the world. Performance, portability, precision: from a whole new perspective.



RIGHT &
INSET:
NIKON D5500
WITH NIKKOR
18-55mm
LENS;
VARI-ANGLE
SCREEN



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TRENDWATCH

A FETISH FOR THE FORSAKEN

Travellers are transfixed by decay. As Gilbert and Sullivan perkily put it, 'There's a fascination frantic/In a ruin that's romantic'. This has long had a bearing on where and why we travel. For centuries we have marvelled at the Colosseum, the pyramids and the like. Lately, though, we've begun to be as interested in modern ruins as ancient ones. Perhaps the most familiar example is downtown Detroit, whose photogenic brand of wrecked Americana has become the stuff of coffee-table books and acclaimed exhibitions. Initially, forays into such places were led by urban explorers willing to flout trespassing laws for the buzz of poking around disused prisons, hospitals, stations, factories and amusement parks. The phenomenon has since been formalised. There are now tour operators willing to take paying customers to all manner of distressed contemporary spaces, from the Katrina-devastated Lower Ninth Ward of New Orleans to Ordos in Mongolia, a city built for a million people who never came. Even nuclear-disaster sites and war zones are open for business. Why do we find them so compelling? Intimations of mortality? It might actually be the opposite. Contemplating ruins can be deeply affirmative. Because as long as you're still there to gawp, you're, well, still there to gawp. And, in our eco-obsessed age, it might also have to do with an apprehension of nature's ability to play the long game. You can see hints of this on a small scale in the picture on this page. Pale sunlight falls softly onto a mossy fringe in what used to be a coal-fired power plant in Charleroi, Belgium. It was closed in 2007 thanks to the efforts of environmentalists lobbying for cleaner power. STEVE KING



COOL AND THE GANG

DJs PLAY LIVE IN THE SUPERMARKETS ON MYKONOS AND A PELICAN GIVEN TO THE ISLAND BY JACKIE O STILL ROAMS ABOUT IN THE HARBOUR. SUMMER SOUL MATE CHRISTA D'SOUZA SAYS THE GOOD TIMES CAN BE AS FULLY CHARGED OR AS DELICIOUSLY MELLOW AS YOU LIKE. PHOTOGRAPHS BY JENNY ZARINS





BAR ALEMAGOU. Ftelia Beach, Mykonos. Around six in the evening. A sprawling, reed-thatched shack dotted with swaying pumpkin-gourd lamps, pulsing slightly with sounds from the still-chilled DJ set. The crowd? Distinctly Athenian beach bum. Shoulders the colour of conkers, pareos fashioned from Louis Vuitton leopard-print scarves, diamonds, a conspicuous lack of make-up and perfect masculine top knots. The Cycladean answer to Padstow, if you will, with the dusty car park full of windsurfer boards being hoisted into the backs of Jeeps as lunch segues into happy hour. Meanwhile, weaving its knowledgeable way through the low-slung tables, where pewter buckets of icy rosé and plates of fried calamari have been set down, is a golden retriever with a faded red bandana around its neck.

It was 10 years ago that we started summering in Mykonos. It has been four since I spotted our dream house, on top of a cliff with the most ludicrously spectacular view of Fokos, a horseshoe-shaped beach off a beaten track in the north of the island. It is still not ours, not quite, only two-thirds built and carpeted throughout with dried goat droppings. But, Zeus willing, by next summer it will be ours – it must be ours, for, come summer, there is no better place to be than Mykonos.

As the cognoscenti know, June and September are sublime, but August is mayhem. How could it not be? Hailed as The New Ibiza each year (probably before Ibiza was The New Ibiza), this 85.5-square-kilometre slab of rock, named in honour of Apollo's son Mykons, has become everybody's top summer getaway, from A-listers to Italian quadbikers.

And yet. As British writer Lawrence Durrell, who first visited the island in 1940, observed: 'However many tourists come with their chatter and their litter, little Mykonos will not let the stranger down.' Even in the August chaos, when the whorly cobblestoned streets of Chora, the main town, are six-deep with daytrippers, little Mykonos will do its best by you.

The blue-crystal water and the peerless beaches – a different one every day, if you so choose – are part of its charm, along with the *meltemi*, the strong, dry north wind of the Aegean. But above all there is the peculiar rose-gold Mykonian light, which



Clockwise from top left: spring poppies on Mykonos; Little Venice, Chora; Caprice Bar; beach club at Nammos; Markos taverna; San Giorgio hotel. Opposite, the Belvedere hotel's restaurant. Previous pages, from left: I Zarbalis Spa at Nammos; Chora





makes even the most hungover and sunburnt among us look beautiful. Ask any local and they'll nod their head and assure you this is directly related to the neighbouring island of Delos – in Greek legend, the sacred isle upon which Apollo and Artemis, along with light itself, were born. Think of it as luminary Prozac. The shoe designer Brian Atwood has been holding his birthday party on Mykonos for the past six years (last year's theme was Purple Haze and many guests, including Lindsay Lohan, Valentino and Peter Dundas, wore purple wigs). As he puts it: 'Sitting on a beautiful sofa with a cocktail in hand or meditating while watching the sky change from orange to red to blue is part of the reason I've been coming here for so long.' Or as my friend Stefanos, husband of the jeweller Diane Kordas and owner of a spectacular Moomin-trollish villa above Lia beach, says: 'Name me a place where, within two days of arrival, your stress level disappears, you look like you had a multi-thousand-pound facelift, you all of a sudden appear fitter, thinner and more attractive, and your energy levels explode.'

LE CORBUSIER, bespectacled modernist pioneer and urban planner, arrived in the Cyclades in 1939 and concluded that one could not call oneself an architect without having studied the houses of Mykonos. 'Whatever architecture had to say, it said it here,' he declared, among the one-room whitewashed cubes. But if anybody put Mykonos on the map, it was Jacqueline Bouvier Kennedy, who came with her younger sister Lee Radziwill in 1961 and vowed, upon leaving, that she would one day own a house here. Her future husband, Aristotle Onassis, had been visiting Mykonos with Maria Callas and assorted shipping tycoons since the 1950s. Arriving by schooner from his private island, Scorpios, he'd drop anchor at Platis Gialos, where locals would have prepared banquets of freshly caught fish and tomatoes served on upturned orange crates. It was not until the late 1960s and early 1970s, though, after Jackie Kennedy became Jackie Onassis, that it gained its reputation as a celebrity bolthole: Grace Kelly, Mick Jagger, Burton and Taylor, Mia Farrow, Rudolf Nureyev.

And then it seemed to lose the plot for a while in the late 1980s. Well, it did for me anyway. According to our super-laid-back architect Nikiforos Fokas, those were the days when jazz musicians used to rehearse in abandoned shepherds' barns, artists such as Gilles Ballini first set up residence here and shoes – pah, who wore shoes? Skip forward to the present day and the vibe really is



more hippy than hardcore. Like the Marais and Ibiza, only more so, Mykonos is the ultimate stomping ground for Bobos, a group identified by American sociologist David Brooks as comprising 'those with one foot in the bohemian world of creativity and another in the bourgeois realm of ambition and worldly success'.

Though the club Ramrod still exists and there is a thriving male gay scene, it is not at all alienating to the visitor who is neither male nor gay. If you want to party hearty, Mykonos is still very much the place to come. Try Cavo Paradiso, the 3,000-capacity clifftop danceteria where DJs David Guetta, David Morales and Satoshi Tomiie (among many others) played last year. But if the idea of starting your evening at 3am fills you with an almost existential sense of gloom, as it does me, don't worry. Be a hedonist over lunch, a long, rosé-fuelled feast that might start at, say, four in the afternoon and end at around 10 at night.

For such an experience, go to Nammos or Coö (for sushi) on Psarou beach – the Grecian answer to St Tropez's Le Club 55 – where a meal can cost more than the villa you rented. Much more. Last summer a photo of a Lebanese party's lunch bill at Nammos found its way onto social media: €59,000, €57,000 of which was for booze. Whichever restaurant you choose, the vibe is largely the same. Imperceptibly, the music gets louder and louder, and before you know it, someone in a crocheted tank top and bikini bottoms is up on a table throwing shapes, nimbly navigating the magnums of Cristal while you jiggle away with whoever you have just befriended. This year, though, Nammos has a rival in the form of Scorpios, a brand-new restaurant/beach club in Paraga named after Onassis's island with Bedouin-style decor, an organic menu and swaying palm fronds. (Better book a table now.)

Hire a speedboat at Kalafatis to go to the lagoon on Rhenia, Delos's sister island, which won't be deserted – count on at least a couple of superyachts getting there before you – but has to have one of the most beautiful, unspoilt beaches in the Aegean, with its turquoise shallows and white-powder sand. Sadly or fortunately – depending on how you look at it – there is no such thing as a private beach on Mykonos. You should have seen the various tableaux we set up on the wooden dock beside our villa last year to put off inquisitive swimmers, with towels held down by stones and open books, and children posted at the top of the guest

Clockwise from top left: Scorpios restaurant; a typical Cycladic house; the roof of Paraportiani church; a room at San Giorgio; Chora street; cake at Kiki's taverna. Opposite, Nammos Concept restaurant. Previous pages, the balcony of Room 51 at San Giorgio





pigeon house to keep watch. In true island fashion, it hardly ever worked.

For more of the rustic Mykonos – and there's plenty to be had – try Kiki's, a teeny-tiny taverna atop Agios Sostis beach: no electricity, no reservations, no exceptions, not even if you are Kimye (who have been known to drop in). The trick is to take a villa within walking distance and pay an idle youth to stand in line for you the moment Kiki's opens at midday. Nevertheless, there will always be someone ahead of you, such is the popularity of this ramshackle but delicious operation dealing in chargrilled squid and the tastiest carrot salad in the Cyclades. To while away the hours waiting under the relentless sun, visit the miracle-bead man selling his wares outside, a gentle British expat who makes bracelets and necklaces out of leather and glass that glows in a certain light.

Afterwards, those who can bear to be seen in a bathing suit – Kiki's portions are huge – should go down to Agios Sostis, arguably Mykonos's best beach. Forget about deck chairs, forget about clothes if you wish (though, gentlemen, remember the sea can be shrinkingly cold) and be careful on the flat, slippery stones, which are difficult to negotiate if you don't know precisely where to get in. Forget about jellyfish too. The only hurty things here are sea urchins, which are delicious in the pasta served at Spilia on Agia Anna, a restaurant on the other side of the island, approachable only over rocks.



back to Sea Satin Market under the windmills for a more *Zorba the Greek* vibe, plate-breaking and singing included. Tip: the meatballs here are made by the owner of To Maereio, a family-run taverna in town, which is full of cool, often shoeless locals. On the way home stop at Venetis bakery, open into the wee hours, for melt-in-the-mouth *amigdolata* (macaroons).


But back to our dream house in Fokos, with its dear, sloping wall, its massive turd-shaped rock obtrusions and its savagely beautiful view of the sea. Two beaches over, in a place impossible for the hoi polloi to get to, my friend Flora, aka The Queen of Mykonos, gave a sunset christening for her

AFTER TWO DAYS HERE YOU SEEM TO LOOK FITTER AND THINNER, AND ENERGY LEVELS EXPLODE

If you get a second wind after an extended Mykonian-style lunch, you might just want to push on. In which case, head for cocktails at Caprice, right on the water's edge in Chora, with the surf crashing against your legs as the attention-seeking sunset finally founders. Then, slightly squiffy and in spending mode, see if you can navigate the 'colonnades and curling streets', as Durrell described them, 'with their kennel-like houses, sprouting extravagant balconies of tottering painted wood', to Matoyianni, the main drag. Here, among the evil-eye pendants and tacky nylon high-rise bikinis, you'll find the perfect pair of hammered-gold earrings.

Still in a party mood? Try the newly refurbished Interni bar and restaurant in a sunken bougainvillea courtyard. Or loop

grandson at the end of last summer. Below the multi-tiered house, possibly the most spectacular property in Mykonos, a taxi rank of guests' yachts was moored in the bay. After the christening, held outside the family church – the baby fascinated by the priest's nose and thankfully unaware that he was going to be dunked three times, as per Greek Orthodox tradition – there was Champagne on the terrace, followed by dancing till 5am on the sand.

If you're going to mark a rite of passage, Mykonos might well be the place to do it. My other half and me, we want to get married here, grow old here, perhaps be sprinkled out at sea here. If our villa deal goes through, the invite will be in the post.  For the best selection of Mykonos villas, visit www.fivestargreece.com



From top: the waterfront in Chora; Kiki's taverna. Opposite, Nammos Restaurant



POWER RANGERS

FOR HUNDREDS OF YEARS THE PUREST ARABIAN HORSES HAVE BEEN BRED IN EGYPT, ONE OF THE FEW PLACES THEY CAN BE RIDDEN IN THEIR DESERT HABITAT. THESE ARE THE STEEDS OF CAIRO'S STUD FARMS: BEAUTIFUL AND ATHLETIC WITH MUSCLES THAT COULD HAVE BEEN CARVED OUT OF MARBLE. PHOTOGRAPHS BY JENNY ZARINS





Horses from Al Sorat Farm
at Abu Sir pyramids. *Previous*
pages, Albadeia Stud



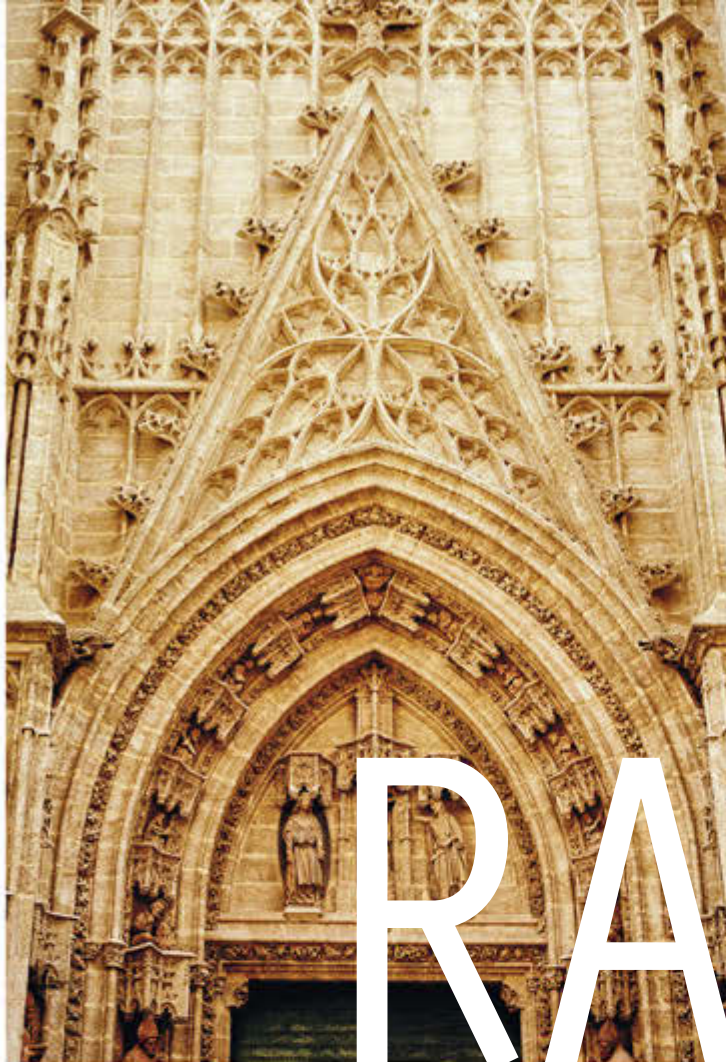






*This page and previous page left:
El Zahraa Stud. Previous page right,
stable owner Farouk Breesh at Giza*





RAISE



SULTRY FLAMENCO STAR SEVILLE
IS FUNKING UP HER FOLKSY
ROUTINE WITH A COOL NEW RIFF.
AFTER 15 YEARS IN SPAIN,
PAUL RICHARDSON IS MORE
BESOTTED THAN EVER.
PHOTOGRAPHS BY OLIVER PILCHER







ANCIENT CITIES have to move with the times or they risk becoming cut-out parodies of themselves, empty of life and meaning. They must make a virtue of their youthful creativity, not rest on the laurels of their beautiful traditions.

Take Seville. For many years, this romantic city refused to budge from its default position of ‘old-fashioned is best’. While Barcelona and Madrid roared ahead in everything from interior design to trailblazing tapas, Seville was still caught up in a dream of courtyards with tinkling fountains and gypsy dancers. The Spanish gastronomic revolution of the last decade practically passed it by.

But something has changed. To visit Seville now is to feel a fresh breeze blowing through the sweltering streets. Contemporary art, design, fashion and food are gradually infiltrating the snoozy world of its historic old town. Important modern buildings have changed the skyline – none more imposingly than César Pelli’s new Cajasol tower, which soars more than 70 metres higher than the belltower, La Giralda, of Seville cathedral. Ten

years ago the working-class district at the heart of the old town, La Encarnación, was dying on its feet, its elderly population shopping for flesh-hued underwear and slippers in dusty shops. But look at it now: Jürgen Mayer H’s amazing Metropol Parasol building in the square – an overarching sinuous structure known as ‘the mushrooms’ – has brought a bubbling new creativity to the area.

Today, the streets radiating out from the Plaza bristle with bookshop-cafés, vintage stores, brunch spots and gastrobars serving inventive Andalucian food in funky settings. Yet there are still truly old taverns such as Bodega La Aurora, founded in 1913 and continuing to pour wine from the barrel, rescued in the nick of time by skinny-jeaned patrons.

The work of young local fashion designers is everywhere – particularly in the boutiques on Alameda de Hércules and Alfalfa – and the appetite for rye bread, beards and sandals is well catered for, but with an Andalusian twist. Here, for example, the retro furniture craze is more about vibrant colours than pared-down Scandinavian chic. Foodie mania has also taken off, but eating well here still follows the Spanish rhythm of late-night grazing

and small but frequent doses of beer (except that now it’s a craft variety).

Another interesting change has been the rise of a booming bicycle culture. If Seville never seemed two-wheel-friendly, it certainly does now. It has more than 120km of bike lanes and as many as 72,000 journeys are made here on any given day. The city was singled out last year by CNN as the second best in the world (after Utrecht) for cycling – ahead of Amsterdam, Copenhagen and Berlin.

So where should we look for the new hip Seville? Around the mushrooms of La Encarnación, it goes without saying; but also among the indie-cool bars and boutiques of Alameda de Hércules, the Feria with its retro shops and snack joints and in El Arenal district, where there are both bullfight-themed *tabernas* and minimalist art galleries. Going modern as opposed to classic mostly means stepping outside the popular parts of the city to explore areas where the fledgling creative scenes are making their mark.

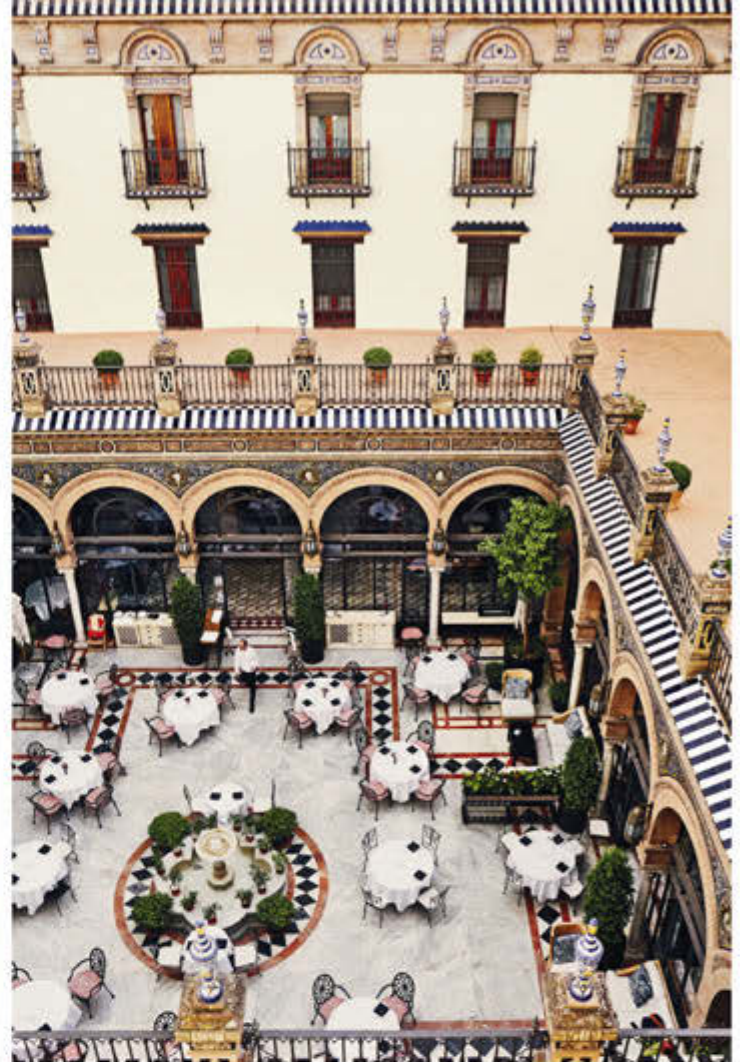
Seville is horse-drawn carriages outside the cathedral, whitewashed houses and ice-cold sherry. But now it’s also East-West tapas, post-industrial brick, cutting-edge cocktails and street fashion.

Un Gato en Bicicleta bookshop and gallery. *Opposite from left: Metropol Parasol; Sombreros Maquedano hat shop. Previous pages, clockwise from top left: Seville cathedral; a suite at Hotel Alfonso XIII; grounds surrounding Plaza de España; burger and potato wedges at Ovejas Negras; Hotel Alfonso XIII; jamón ibérico at the hotel's San Fernando restaurant; view from Gran Meliá Colon; tuna tartare and gazpacho at the hotel's El Burladero restaurant*





Clockwise from this picture: the American Bar at Hotel Alfonso XIII; courtyard dining area at the hotel; wine and spirits at El Rinconcillo; gazpacho at San Fernando restaurant



CLASSIC SEVILLE...

WHERE TO STAY

HOTEL ALFONSO XIII

This place has been the benchmark for high-living Seville since 1929 and, following a major overhaul last year, has regained its rightful place as the grandest of Spain's grand hotels. The multi-million-pound refurb has made it into a sprightly version of its former self, with modern Moorish design replacing the tired furniture, and contemporary Art Deco fizzing up the American Bar. If there was ever a room to be swooned over, it's the top-floor Torréon Suite, which has a private terrace and heart-breaking views of the old town. *Calle San Fernando 2 (+34 954 917000; www.hotel-alfonsoxiii-seville.com). Doubles from about £200*

GRAN MELIA COLON

The Meliá group's top Seville property has long enjoyed the patronage of upper-class *sevillanos*, especially those with connections in the world of bullfighting. A recent refit, which initially caused ructions among the city's hardcore traditionalists, has worked like a charm, bringing a more light-hearted mood to the hotel's Belle Epoque trimmings with elegant furniture by Starck, Wanders and Edra, and brilliant juxtapositions such as the bright red sofa in the otherwise white-on-white lobby. Chef Dani García's bullfighting-themed gastrobar Burladero offers a diverting 21st-century take on classic Andalusian dishes. *Calle Canalejas 1 (+34 954 505599; www.melia.com). Doubles from about £150*

CASA NO 7

Everybody loves Gonzalo del Río y González-Gordon's six-room hotel in Santa Cruz. The 1847 townhouse, stuffed with period furniture and antiques from del Río's own collection, is the best of aristocratic Spain with more than a hint of English country house. *Calle Virgenes 7 (+34 954 221581; www.casa-numero7.com). Doubles from about £195*

WHERE TO EAT & DRINK

LA CANTINA

Leaning against the wall of Iglesia de San Marcos, this market bar was once cheerfully scruffy; it's smartened up its act recently but continues to offer zingingly fresh seafood from the market stalls and some of the crispiest *pescado frito* in town. *Mercado Calle Feria*

EL RINCONCILLO

After nearly 350 years in existence the 'little corner' must be doing something right. Seville's most historic *taberna* is a place where nothing

has changed for an awfully long time – from the dark-wood counter where your bill is chalked to the tiled walls and grumpy waiters. Even the menu is practically set in stone: *tapas* of ham tortilla, *carillada* (slow-cooked pork cheek) and *pavias* (cod chunks in batter). Either stand at the bar or hunt down a quiet table on the upper floor. *Calle Gerona 40 (+34 954 223183; www.elrinconcillo.es). About £30 for two*

YEBRA

Spoken of in hushed tones by local foodies, this is truly special. From the outside the bar-restaurant on a humdrum street way up beyond the Macarena district looks just like

IN ONE AREA,
A HANDFUL OF
CLOISTERED NUNS
LOOK AFTER
AN ARTISTIC
TREASURE-HOUSE
OF ASTONISHING
RICHNESS AND
A SECRET GARDEN

another of Seville's legion of neighbourhood bars. Once inside, the smart black-trousered waiters and the well-to-do customers tell you something different. In fact, Yebra probably serves the best traditional *tapas* in town. The shellfish is top drawer. Even a humble *huevos revueltos* (scrambled eggs) with *morcilla* (blood sausage) is impressive. To drink: fino sherry, cava or Spanish reds. *Calle Medalla Milagrosa 3 (+34 954 351007; www.yebrarestaurantacion.com). About £60 for two*

EL GARLOCHI

Marvellously camp, this cocktail bar beside the Plaza de Alfalfa is a classic among classics.

Kitsch is putting it mildly: a Virgin Mary surrounded by flowers greets you at the door.

The interior resembles an antique shop specialising in ecclesiastical paraphernalia – check out the altar hanging over the bar and the gilt-slathered images. The loyal clientele drinks *agua de Sevilla* (cava, orange juice and beaten egg white) or *sangre de Cristo*

(blood of Christ; a mixture of grenadine, rosé Champagne and whisky) to a soundtrack of cheesy 1960s Spanish pop. *Calle Boteros 26*

WHAT TO SEE

REAL ALCAZAR DE SEVILLA

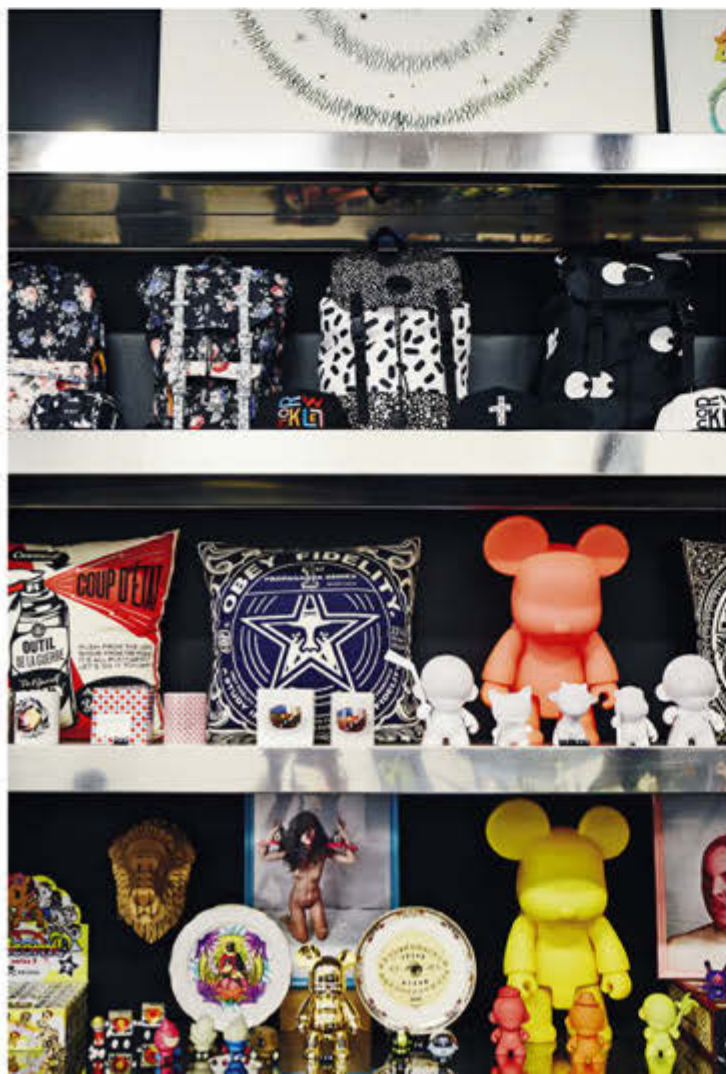
The medieval Alcázar is the city's most popular sight, and with good reason. The powerful romanticism of its Moorish interiors and formal gardens draws visitors in their droves, but you can still find a quiet corner if you know where to look. The Galería del Grutesco is a sculpted walkway at the end of the garden that many people miss – it recently reopened after a lavish restoration. Also recommended are the night tours, which use dance, music and theatre to bring the buildings' history magically to life. *Patio de Banderas (+34 954 502324; www.alcazarsevilla.org)*

MONASTERIO DE SANTA PAULA

In the little-visited barrio of San Luis lies one of Seville's most surprising treasures. It's well worth negotiating the tricky opening hours – only from 10am to 1pm, Tuesday to Sunday – for a glimpse of this Hieronymites convent where a handful of cloistered nuns administer an artistic treasure-house of astonishing richness, not to mention a 15th-century church and secret garden behind the high walls. Ask rosy-cheeked sister Bernarda to point out the paintings by Morales and José de Ribera. Entry is by donation and make sure you take home some of the nuns' excellent convent-made biscuits and preserves (the jasmine and orange-flower jellies are delicious). *Calle Santa Paula (+34 954 536330; www.santapaula.es)*

PLAZA DE TOROS DE LA REAL MAESTRANZA

The world's oldest bullring has occupied its spectacular site on the banks of Canal de Alfonso XIII since the late 18th century. The Maestranza, whose name refers to a governing body, a corporation of aristocratic Spanish gentlemen including the former King Juan Carlos, is a whitewashed plaza in the best Andalusian style. It hosts some of the greatest names in modern bullfighting during its festival *corridos* in the spring and autumn. The museum behind the ring, restored in 2008, is a fascinating potpourri of capes, fancy suits worn by famous matadors, and the taxidermied heads of renowned bulls. Look out for Goya's thrilling 1816 *Tauromaquia* series among the museum's collection of bull-themed paintings and prints. *Paseo de Cristóbal Colón 12 (+34 954 224577; www.realmaestranza.com)*





Clockwise from this picture:
artwork at Un Gato en Bicicleta; interiors at Hotel Alfonso XIII's Bodega Alfonso
tapas restaurant; squid-ink rice and squid at Plato Plató;
curios at La Importadora;
figurines at Delimbo; No-Lugar
restaurant; the Puerta del Perdón of Seville cathedral;
Abades Triana restaurant



VERSUS MODERN

WHERE TO STAY

PALACIO DE VILLAPANES

There's plenty of grown-up contemporary elegance with nary a hint of frivolity in this stunningly converted palace on the edge of the old town. Of the many palace hotels with terraces in Seville, the Villapanés wins for sheer style: sleek grey panelled walls and purple velvet headboards. Rooms to book include the Suite Palacio with its carved *artesonado* ceiling or the Torreón Suite, a former pigeon coop with mesmerising views of the city. *Calle Santiago 31 (+34 954 502063; www.palaciovillapanes.com)*. Doubles from about £125

HOTEL CORRAL DEL REY

Squirrelled away in a corner of the sprawling old town, and with just 13 chic and calming rooms, this hotel feels like a southern Spanish take on a Moroccan riad. On a roasting-hot day you'll be needing a dip in the rooftop plunge pool. *Calle Corral del Rey 12 (+34 954 227116; www.corraldelrey.com)*. Doubles from about £155

WHERE TO EAT & DRINK

NO-LUGAR

Painter Alvaro Díaz's amusingly grungy gallery-lounge Red House has long been a hit with creative twentysomethings. His latest opening – the name translates as 'no-place' – is smarter in its studied combination of retro furniture, Moroccan tableware and recycled chic (one table is even fashioned from an Italian industrial oven). The menu cheerfully mixes North African, Andalusian and Pakistani traditions. *Calle Trajano 16 (+34 692 926214)*. About £30 for two

OVEJAS NEGRAS

Either because of its industrial-meets-vintage interior or its well-judged and sometimes original tapas (foie gras with cardamom chutney; baby squid with lettuce sauce), the 'black sheep' has been one of Seville's revelations in recent years. Ovejas Negras' sister restaurant Mamarracha nearby is a worthy companion with its raw-brick and polished-concrete interiors and a menu specialising in chargrilled meats and fish. It's also one of the few good places in town open on a Monday night. *Calle Hernando Colón 8 (+34 955 123811; www.ovejasnegras.com)*. About £25 for two

LA PEPOÑA

This sophisticated gastrobar from Juanlu Fernández, formerly of Binomio, is one of the

best of the new generation. Service is careful and friendly, and the tapas are not only original and generously flavoured – scallop in Iberian *papada* with pineapple hollandaise; pressed pig's trotter with prawns – but keenly priced at about £3 per dish. La Pepona is also big on wines, and the list is an anthology of Andalusian table wines as well as rare sherries. *Calle Orfila 2 (+34 954 215026)*. About £20 for two

PLATO PLATO

The smart district of Porvenir, behind the Maria Luisa park, may be off the beaten track but this hip new place, run by Manolo Nieto and Manu Labella, is well worth the detour. It

AN AIRY
SPACE THAT
HAD ONCE
BEEN A BANANA
WAREHOUSE THEN
A CYBER CAFE
IS NOW
A GALLERY OF
URBAN ART

opened in late 2013 and was an instant hit with its whitewashed walls, funky lighting and leather-covered bar stools. The food is bang-on, with clever tapas creations such as crusted black rice with tagliatelle-style squid and simple grills of fish from Huelva and aged beef from Galicia. *Corner of Calle Felipe II and Calle Progreso (+34 955 384450)*. About £30 for two

ENA

For most of its life the Alfonso hotel has been conservative in many things. Which is why its restaurant, Ena, comes as such an excellent surprise. It's under the direction of Catalan chef Carles Abellan, who brings with him the playful post-modern cooking familiar from Comerç 24 and Tapas 24 in Barcelona, with dishes such as deconstructed patatas bravas, savoury Kinder Egg and spherified olives. Book ahead for a table on the terrace. *Calle San Fernando 2 (+34 954 917160; www.enasevilla.com)*. About £50 for two

ABADES TRIANA

This is the star property of the ever-efficacious Abades group – a smart, contemporary restaurant with a glass façade above the lazy waters of Canal de Alfonso XIII. The menu straddles Southern-Spanish classics and fresh ideas including red mullet with *pisto*, mint and sherry-vinegar reduction. *Calle Betis 69 (+34 954 286459; www.abadestriana.com)*. About £70 for two

WHAT TO SEE

UN GATO EN BICICLETA

'It was meant to be a standard bookshop, but it got out of hand,' say the owners of this gloriously multifaceted space, a pioneer of the alt-cultural scene. Apart from books and comics, the 'cat on a bike' offers poetry readings, lectures, art shows, micro-theatre, music and more. *Calle Regina 8 (+34 955 295651; www.ungatoenbicicleta.wix.com)*

WABI SABI SHOP & GALLERY

An eccentric locale at the southern end of Calle Feria, Wabi Sabi is a fascinating mix of art gallery and interior-design store. Distressed antiques and rustic paraphernalia jostle with books, magazines, clothes by local designers, and challenging modern sculpture. *Calle Viriato 9 (+34 954 214065; www.wabisabigallery.com)*

DELIMBO

This airy, columned space had been a banana warehouse, a cyber café and a painter's studio before Seleká Muñoz and Laura Calvarro transformed it into a gallery of urban art from Europe and the USA. The pair are typical of a generation of *sevillanos* who have tired of their city's conservatism and are determined to show something different. *Calle Pérez Galdós 1 (+34 955 294188; www.delimbo.com)*

RAFA GARCIA FORCADA

According to Rafael García Forcada, founder of the design store La Importadora and a pillar of Seville's alternative scene, the quiet streets around the Museo de Bellas Artes are one of the city's best areas for fashion, design and food. This is where Forcada, an elegant, willowy gentleman in a waistcoat and neat beard, has his studio: a terrace in purest Andalusian style with a chic private space at the back where the designer receives his clients by appointment. Forcada's exquisite dresses are sculpted out of fine fabrics, bringing to mind a modern-day Balenciaga. 'The new creativity in Seville is about passion and humility,' he says. 'I love the way the city is coming alive again.' *Calle Bailén 63*

Clockwise from this picture:
penthouse suite at Corral del
Rey; painting by Rorro Berjano
at Red House café art space;
Wabi Sabi concept store;
jamón sushi at Plato Plató





STIRRED NOT SHAKEN

BACK IN SRI LANKA, BIG-HITTING NOVELIST SEBASTIAN FAULKS FINDS HIS OLD STOMPING GROUND



OPENING UP WITH A POSITIVE NEW SPIN AFTER YEARS OF STRIFE. PHOTOGRAPHS BY TOM PARKER



MY FIRST VISIT to the tea-growing island of Sri Lanka was in 1981, when I was part of the *Guardian* newspaper cricket team. Every single man in that bunch of dreamers, cranks and prima donnas fell in love with the place. In our run-down Colombo hotel it would take half an hour for a pot of tea to come at breakfast; when your eggs arrived they might bear no relation to what you'd ordered, but you couldn't face another 40 minutes' waiting so you ate them anyway.

The room boys didn't want your tips, they just wanted to sit on the end of the bed and ask questions about England, a country they had heard of only at school. 'Are you married, sir?' 'What is London like?' To them England was something between Las Vegas and Camelot. Occasionally you had to cut it short: 'I'm awfully sorry, but the coach is leaving...' On our return, weary, hot and usually defeated, we would find the resident masseuse standing outside her parlour, beckoning us in with a toothless smile. I didn't do massages in those days, but our leg spinner spoke highly of her services.

Up in the tea country, at Nuwara Eliya, we stayed at The Hill Club. It was like a boarding house in post-war Bexhill – on the bedside table was an AA gazetteer from 1952. You had to wear a tie in the dining room and the dignified white-coated Sinhalese butler was called Andrews, a name he had inherited from a previous retainer.

I was back in tea country earlier this year with my wife, in the nearby plantations of Bogawantalawa, which radiate from a huge reservoir. You can stay overnight in four of the old planters' bungalows, which together comprise the Tea Trails hotel, brought up to date but still giving a sense of what colonial life must have felt like. Pretty good, I'd say. The reservoir looks as natural as a woodland lake; the tea factory is a model of cleanliness and order; the Sinhalese people are unfailingly polite. You would have grown bored if you were upcountry for more than a few months – you would itch for a bit of Colombo nightlife – but for a visitor today the combination of long vistas, bright light and local food is irresistible. We stayed in Castlereagh Bungalow, on the water, and in Tientsin, higher in the hills, named after a Chinese tea village. Tientsin has the more authentic planter feel, but Castlereagh the shimmering lake view.

Sri Lanka wasn't always a tea island. Until the late 1860s the hills were covered in coffee plants. Almost overnight a fungus wiped out nearly every one. Nothing daunted, the planters, led by a Scot called James Taylor, imported tea bushes from China and India. Within a decade Ceylon, as it was then, forgot coffee and became one of the world's leading exporters of Broken Orange Pekoe, English Breakfast and all the other varieties of this durable and easy-going plant. 'The tea fields of Ceylon are as true a monument to courage as is the lion at Waterloo,' said Sir Arthur Conan Doyle when he considered this response to adversity.

Today the labourers are paid \$5 a day – not much even in a rural economy with cheap food and fuel; not much even allowing for the schools and crèches provided by owners such as Dilmah, one of the island's biggest exporters. Sri Lanka has had to make a deal with its colonial past, and the Tea Trails bungalows at Bogawantalawa offer history that is neither Disney-repro nor patronising to the thousands who have toiled there – a tricky balance to strike.

Meanwhile, in Colombo, the Galle Face Hotel that sits grandly on the waterfront is nearing the end of a long refurbishment as it attempts something similar. Thirty years ago the demure lady pianist was marooned in the marble acres of the cocktail lounge; the idea now is to retain quaint echoes of Empire but with Wi-Fi and better bathrooms. The new wing, where comfortable modern rooms overlook the sea, is already in order. Overall, it seems to me a livelier place to stay than the Tintagel Colombo, formerly the home of the presidential Bandaranaike family, now a smart but somewhat gloomy hotel that lacks the pulse of the big city.

Near both hotels are two of Colombo's best restaurants: Ministry of Crab, owned by charismatic former Test cricket captain Kumar Sangakkara, and The Gallery Café from the Paradise Road stable, which, despite its name, doesn't serve

carrot cake and weak coffee but tamarind-and-chilli Martinis, hot prawn curry and cold wine. The restaurant at The Wallawwa – a colonial-style hotel, handy for the airport – is also excellent.

It seems hard for Sri Lanka to make up its mind exactly what it wants to be. There is a sense of unrealised potential. Sri Lankan men are almost invariably distinguished-looking – if you stop

at a remote way station, the guy whose job is no more than to push leaves about with a besom will look like a professor of politics at Yale. Under the former president, Mr Rajapaksa, the island courted China; the new incumbent, Mr Sirisena, looks to renew ties with India, as well as promising to end corruption. A long civil war and a series of dodgy governments have meant that transport links have not been modernised in any systematic way.

From Colombo we were meant to fly to Batticaloa, on the east coast, but the flight was cancelled. Instead we were flown in a small Cessna to Sigiriya, in the middle of the island, which meant a six-hour drive over unmade roads to reach Gal Oya Lodge, a new venture on the edge of Gal Oya National Park.

Few travellers have come to this part of the island, but the national park has herds of elephant, as well as leopard (not that I've ever seen one of these elusive cats). You may have more luck with the smaller mammals, which include the fearless *hotambuwa*, variously classified in English as a mongoose or a civet, as well as innumerable bird species.

We went for a walk in the forest one morning with the head of the local tribe, the Veddas, one of the aboriginal groups of Sri Lanka. He showed us animal traps set by his people, who disdain the use of firearms, as well as shinning up a tree to demonstrate ➤

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THE TEA-PLANTATION BUNGALOWS OFFER HISTORY THAT IS NEITHER DISNEY-REPRO



NOR PATRONISING TO THE THOUSANDS WHO TOILED THERE – A TRICKY BALANCE TO STRIKE

GO TO SRI LANKA FOR THE CLIMATE AND THE PEOPLE AND THE SENSE OF WELLBEING.



THERE IS SURFING AND TEMPLES, BUT REALLY IT'S A PLACE TO TALK AND DREAM AND EAT





➤ how they collect honey. There was a damp cave, where once a family of Veddas would have lived, though that was many years ago; he himself was expecting to go to Colombo shortly to meet the new president.

Gal Oya Lodge has nine thatched rooms spread over 20 acres of reclaimed tropical forest. Each one is large and clean with a semi-outdoor bathroom whose hot water is solar-powered. It has a rather East African feeling to it, which seems appropriate when the chance of seeing wildlife is part of the appeal. They have also taken the precaution of hiring a chef of dizzying talent, whose mildly flavoured vegetable soups and well-spiced curries would guarantee him a place at the stove of an expensive London restaurant. Luckily, though, he is at Gal Oya.

From there we took a helicopter to Bogawantalawa, and from the reservoir a seaplane to the coast. All this was exhilarating, but underlines the island's transport difficulties and perhaps explains why it seems to be aiming for a wealthier kind of visitor.

It is a long way from the team bus in 1981, which one day took us to Kurunegala, high up in the hills, where hundreds of small boys came to watch us toil in the shadow of the huge rock. At the end of a close game in boiling temperatures we were told it was a Buddhist 'dry' day. Yet somehow our hosts had got round the prohibition. If you asked for beer in the clubhouse afterwards, they brought a bottle; if you asked for whisky, they brought a bottle of that. Towards midnight someone thought we should introduce them to Scottish dancing. It ended with two lines of 20 people simply charging into one another. I was pursued onto the team coach by an amorous gentleman I had to fend off with a cricket bat (a Stuart Surridge Jumbo, as it happens – ideal for the purpose). Who knows what it might have been like on a non-'dry' day?

Ever since then, the names of Sigiriya, Kandy, Nuwara Eliya and Hikkaduwa have rung in my memory like high bells that summon me not to evensong but to innocent delight and friendship. Of course it wasn't all perfect. On a wall by the pool at the Colombo hotel was a rat the size of a cat, which the staff chased off and killed, saying it was an outsize bandicoot. They then gave us a lecture about this creature and its country cousin, the previously mentioned *hotambuwa*, whose snake-eating habit made it a 'friend to man'.

One thing has changed little, and that is the walled fort at Galle. Although the wonderful cricket ground was destroyed by the tsunami in 2004, the thick walls of the garrison protected the town itself. After you've seen the Dutch and English churches and looked at the jewellery shops, there isn't much to do in Galle, but that's true of all Sri Lanka. I think you go there for the climate and the people and the sense of wellbeing it gives you. There is some surfing on the east and south coasts, there are good walks, and temples in Kandy and elsewhere, but it's more of a place to talk and dream and eat.

In Galle, Amangalla hotel, decorated in what you might call neo-planter style, is a good base for your reveries, though to my mind the place to stay is The Dutch House, up the hill a little further from the port and the sea but with an air of exquisite calm and another absurdly gifted chef whom it shares with its sister, The Sun House, over the road.

A little way along the coast at Weligama there is development that shows some of the choices Sri Lanka will have to make. Under construction on Koggala Lake is Tri, a small hotel with living walls and green roofs. Its owners stress that it will be luxurious as well as ecologically sound, and that you can whizz over the lake to a beach club on the sea if you've had enough yoga and self-improvement. It looked promising, though we were sorry not to see the big crocodile in the lake, for all our boatman's prodding at the undergrowth.

On the coast itself is the new Cape Weligama, with its huge, freestanding, air-conditioned rooms and choice of restaurants, one of which had a selection of Cliff Richard songs burbling away quietly. From here we went whale-watching, which turned out to be more like whale-hunting, as a flotilla of boats with pilots yelling into their mobile phones drove the hapless creatures into dangerous shipping lanes. More enjoyable was a bicycle ride early one morning, through the paddy fields and villages, round a lake. Here you could feel part of the country and its people, with the added benefit of kingfishers that sat in rows on the telephone wires, as numerous as English crows.

Another five-star beast, a Marriott, is being built on the coast and its 10-storeys-above-the-trees roofline is upsetting some locals. Planning regulations seem, as often in this part of the world, open to interpretation. It's difficult. We'd doubtless all like to see low-rise tact and harmony; but I don't think it comes well from a citizen of Europe, with its Costa Brava, Côte d'Azur and trashed Greek islands, to criticise a poor country for trying to maximise its tourist income.

And Cape Weligama is a fine hotel. If you don't like a huge room with a private pool, palm trees and the Indian Ocean on the other side, that's fair enough. And if, like me, you still yearn for simpler days and bandicoots, and long waits for breakfast and fiery, delicious but sometimes dangerous crab curries in the Colombo backstreets after eight hours on the cricket field beneath the burning sun... Well, that's where the function of memory comes in – to relive the past, for sure, but also to enrich the present.

GETTING THERE *Ampersand Travel (+44 20 7819 9770; www.ampersandtravel.com) offers a nine-night trip to Sri Lanka, with one night at Tintagel Colombo, two nights at Gal Oya Lodge, two nights at Tea Trails, three nights at Cape Weligama and one night at The Wallawwa, from £2,675 per person. The price includes flights, a car and driver and some meals*





FINDERS KEEPERS

A CANNY TROOP OF DESIGNERS AND HOTELIERS HAVE STORMED THE WALLS OF ITALY'S HILLTOP CASTLES AND FORTIFIED VILLAGES, TRANSFORMING THEM INTO THE MOST BEAUTIFUL RETREATS FOR A NEW CROWD OF DENIZENS. HERE ARE THE BEST PLACES TO HOLE UP AND HIDE OUT





CASTELLO DI VICARELLO NEAR GROSSETO, TUSCANY

Aurora and Carlo Baccheschi Berti stumbled across this incredibly special spot while walking in the hills in the 1970s. The small hotel opened 12 years ago, yet it still feels like a wonderful, well-guarded secret. This is a go-slow retreat with glorious gardens, walls of rambling roses and a glimpse of the sea in the hazy distance. Each of the seven suites, full of quirk and character, is different: some have intricately carved Balinese beds (the owners once lived in Indonesia), others 18th-century copper bathtubs; all have worldly curiosities on the walls and floors. A couple also have little kitchens, which makes this romantic nugget surprisingly child-friendly. Poke your head into the extraordinary, curved-ceilinged kitchen in the old stable and watch lunch being prepared, or sign up for a cookery class with Aurora (buy her cookbook too) and make your own. Polish off the results – tagliatelle with the freshest tomato sauce, followed by pistachio ice cream – at a round glass table in the shade. Pretty much everything on the menu is homemade or grown in the gardens of the 25-hectare estate. There are rows of olive trees, six hectares of vineyard (the hotel produces its own wine and deliciously tangy olive oil), two infinity pools and a tiny Scandi-style spa with a hot tub on the outside deck. The biggest suite is Villa Chiesina, which has a huge wooden table under a pergola – perfect for early-evening drinks or a nightcap – but wherever you sleep, the views of the morning mist rising and sweeping across the Ombrone Valley are magical.

NEED TO KNOW Bring your satnav. From the tiny village of Poggi del Sasso, it's a 10-minute drive down an easily missed winding road to get to the unmarked wooden gate that is the entrance. +39 056 499 0718; www.castellodivicarello.eu. Suites from about £470

BORGIO SANTO PIETRO PALAZZETTO, TUSCANY

Ducks waddle alongside the cypress-tree-lined drive. There's a meandering meadow with a croquet lawn, tennis courts, and a lake with a bridge straight out of a Monet waterlily painting where the hotel's artist in residence has a studio. Behind the main house is a field that is home to a family of alpacas; orchards hang heavy with fruit, and a vegetable garden provides produce for both the hotel and La Bottega del Buon Caffè, the owners' Michelin-starred restaurant in Florence. Claus Thottrup originally bought the 13th-century Tuscan villa with its own farm and bakery as a wedding present for his wife Jeanette, and together they have transformed it into a dreamy hideaway. New this summer is the bigger and better spa, which looks out over wild-flower fields.

Games of *bocce* take place under vine-covered arches, which once a week become the setting for a film night beneath the stars with fairy lights and popcorn. Breakfast is in the villa's huge farmhouse-style kitchen or on the terrace, where stone busts sit on distressed sideboards and the view is of lemon trees and the green hills beyond. Dinner is usually a formal affair, but once a week there's a more relaxed farmers' food market with live music at the poolside Treehouse Bar. There are bronze Moroccan lanterns on wrought-iron tables (and blankets and log burners if it gets chilly) and a feast of delicious salads, huge prawns and steaks grilled right in front of you. Inside are eight traditional rooms and suites with murals on the walls, antique furniture and clawfoot baths; the seven garden suites in the stables are lighter and more modern with four-posters, flagstone floors and daybeds in a lavender-filled courtyard.

NEED TO KNOW Insanely pretty and deeply chic, this is a sensational long-weekend treat to have up your sleeve. +39 057 775 1222; www.borgosantopietro.com. Doubles from about £395

PHOTOGRAPH: ANDREA JONES





CASTELLO DI CASOLE CASOLE D'ELSA, TUSCANY

This imposing, buff-coloured castle may date back 1,000 years, but its heyday wasn't until the 1960s when it was bought by Italian film director Luchino Visconti, who hosted parties for Hollywood stars and the Euro elite. Today, after a big injection of cash and a full restoration from the USA-based Timbers Resorts group (Esperanza in Cabo San Lucas, Rancho Valencia in California), the castello and its 1,600-hectare estate is run impeccably as a hotel. Despite the shiny branded management, there's a sensitivity to the design and an attempt at Tuscan style that prevents it from feeling too overtly plush or featureless. Eighteen of the 41 bedrooms are in the historic main building, all traditionally furnished with ornately carved wooden beds, exposed honeyed-brick walls and Carrara marble bathrooms. The rest of the rooms, the Oliveto and Limonaia suites, have been converted from farm buildings and are more contemporary. The loveliest place to bed down though is in one of the gorgeous two- or three-bedroom villas that come with their own pools. In the terrific spa there are hot-stone massages and deep-cleansing facials beneath barrel-vaulted ceilings. The serious food served in Ristorante Tosca (lobster-stuffed gnocchi, braised beef cheek filled with black truffle), the excellent local wines and the spectacular sunsets across the valley all make this place feel grown-up, but families are well looked after too.

At Trattoria Pazzia, children learn how to knead and flip pizza dough under the careful eye of chef Alessandro, sliding it into the wood-fired oven and seeing it emerge perfectly crisp.

NEED TO KNOW This might not be the most authentic retreat, but it is a big, bold and polished hotel, and therefore has all the trimmings: three restaurants, a top-notch gym, large pool and winery. +39 057 796 1501; www.castellodicasole.com. Doubles from about £235

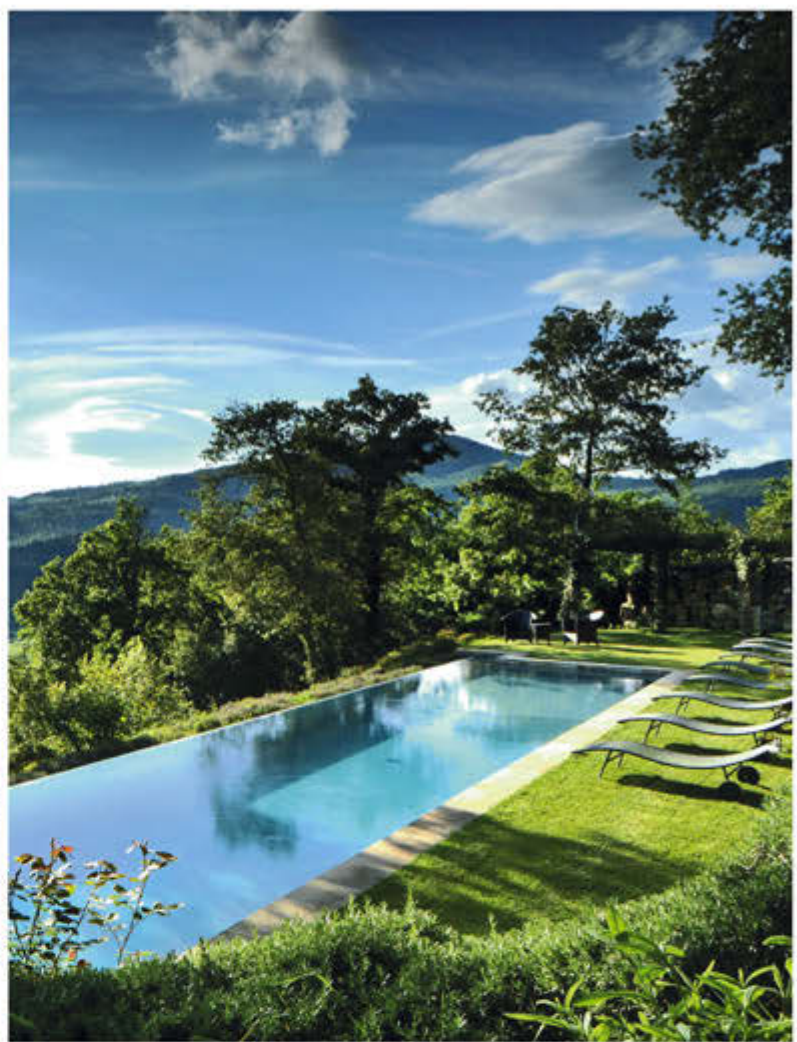
CASTEL MONASTERO NEAR SIENA, TUSCANY

There's something rather medieval about arriving at this colossal hotel at night. After winding up to its walls through the countryside in the pitch black, guests are greeted by huge doors, swung open by a man dressed in a cape. In the 11th century, this was a monastery surrounded by vineyards and chestnut groves, then a castle and the country residence of the aristocratic Chigi family (who produced a pope and owned this spot for some 900 years).

Many of the 76 rooms and suites are still clustered around the main piazza, each of them softly masculine with moodily muted decor, yet also subtly individual with original beams, terracotta floors and either a fresco of the surrounding countryside or a huge wooden bathtub in the bedroom. In the evening, the square – like any self-respecting Italian village – hums with *aperitivo* activity. Much is made of Gordon Ramsay's hand in the menus at Contrada restaurant (in fact, he only visits a few times a year, and resident chef Nello Cassese's refined Tuscan-with-a-twist creations shine by themselves), but the really big attraction here is the enormous spa. Pass up on the gallons of Chianti made right on the hotel's doorstep and sign up for one of the detox, weight-loss or anti-ageing programmes devised by Professor Giorgio Calabrese (a diet legend in Italy). These serious three- or seven-day plans all include time in the Aquae Monasterii, a special saltwater pool, to float away worries and wrinkles.

NEED TO KNOW Castel Monastero's sister property may be the ultra family-friendly Forte Village in Sardinia, but sticky fingers are perhaps less welcome here among the dark woods and leathers and taupe interiors. Guests tend to be glossy Romans up for the weekend or Americans on a serious Grand Tour. +39 057 757 0570; www.castelmonastero.com. Doubles from about £285





CASTELLO DI RESCHIO LISCIANO NICCONE, UMBRIA

Sculptures by Nic Fiddian Green (famed for his gigantic horses' heads) already dot the grounds and an exhibition of his new works in bronze opened here in July. Managing director Count Benedikt Bolza clearly has a keen eye. He himself designs bespoke furniture for the hotel, and sells everything from the coffee tables and window seats to the canopied beds and standing lamps, all made on-site by a team of blacksmiths and carpenters. This is a 1,200-hectare turbo-charged working estate: smart, creative and exciting. It's also incredibly beautiful. Fifty 500-year-old farmhouses are scattered around the undulating hills of northern Umbria. More than half have been renovated; six are for rent, including Palazzo – a perfect five-bedroom party house built from scratch on the footprint of an old property – and the more traditional Villa San Paulo, a 17th-century building with a chapel that has been converted into a formal dining room. All are a fantastically refined mix of old-world style with a modern twist: reclaimed terracotta tiles, travertine marble and green oak are combined with steel and glass extensions, industrial loft-style windows, and whizzy kitchens with touches of zinc and concrete. Infinity pools, wine cellars and outdoor pizza ovens are also a given.

The landscaped gardens with rosemary, lavender, olive and pomegranate trees are interspersed with mosaic pathways and fountains. There are cookery lessons from chef Rosario Russo in the restaurant's kitchen, clay-pigeon shoots and fallow-deer stalking – look out for the wild porcupine. And there are also plans to convert the uninhabited 12th-century castello into a small hotel.

NEED TO KNOW The riding here is astonishing. The pure-bred Andalusian stallions have been trained for immaculate dressage, but you can just as happily go for a hack around the grounds or let children try their hand at horseback acrobatics. +39 075 844362; www.reschio.com. Farmhouse (sleeps four) from about £6,230 per week

PHOTOGRAPHS: ROBERTA VALERIO; PHILIP VILE





MONTEVERDI, CASTIGLIONCELLO DEL TRINORO, TUSCANY

Cincinnati lawyer Michael Cioffi fell in love with this crumbling 12th-century fortified village while on holiday in 2003. It's set on a hilltop with views across the patchwork fields of Val d'Orcia, so it's not difficult to see why he has since bought it and done up a number of its neglected medieval properties. With the help of interior designer Ilaria Miani, he has cleverly created a rustic-meets-modern aesthetic in Monteverdi's small hotel and three villas. A champion of the arts, Cioffi has also set about stuffing the place with contemporary culture. An annual artist-in-residence programme run by former Frieze curator Sarah McCrory culminates in an exhibition of works each autumn. There's an ongoing archaeological dig in collaboration with the University of Siena, and sponsorship of the Incontri in Terra Di Siena classical music festival.

In the 10 bedrooms, reclaimed wooden beams, lime-washed walls and cool Tuscan flagstones reflect the detail that has gone into every aspect of the renovation. Small casement windows capture cinematic views punctuated with cypress trees and Renaissance rooftops, and bathrooms have huge showers with industrial-style pipes, freestanding bathtubs and sinks carved from local marble. The pace is slow; there's an infinity pool, a lavender garden and a wine bar, Enoteca at Monteverdi, which hosts weekly wine tastings and serves simple lunches daily (crostini, creamy burrata with slow-roasted tomatoes, homemade gelato). For supper, Oreade restaurant has a seasonal menu, which might include wild boar or truffles. A short but bumpy car ride down the hill will take you to La Foce estate with its stunning gardens by British designer Cecil Pinsent.

NEED TO KNOW This is still just about a real village, with a few year-round residents, so you won't feel stuck up in an ivory tower. +39 057 826 8146; www.monteverdituscany.com. Doubles from about £325. Villas from about £4,710 per week

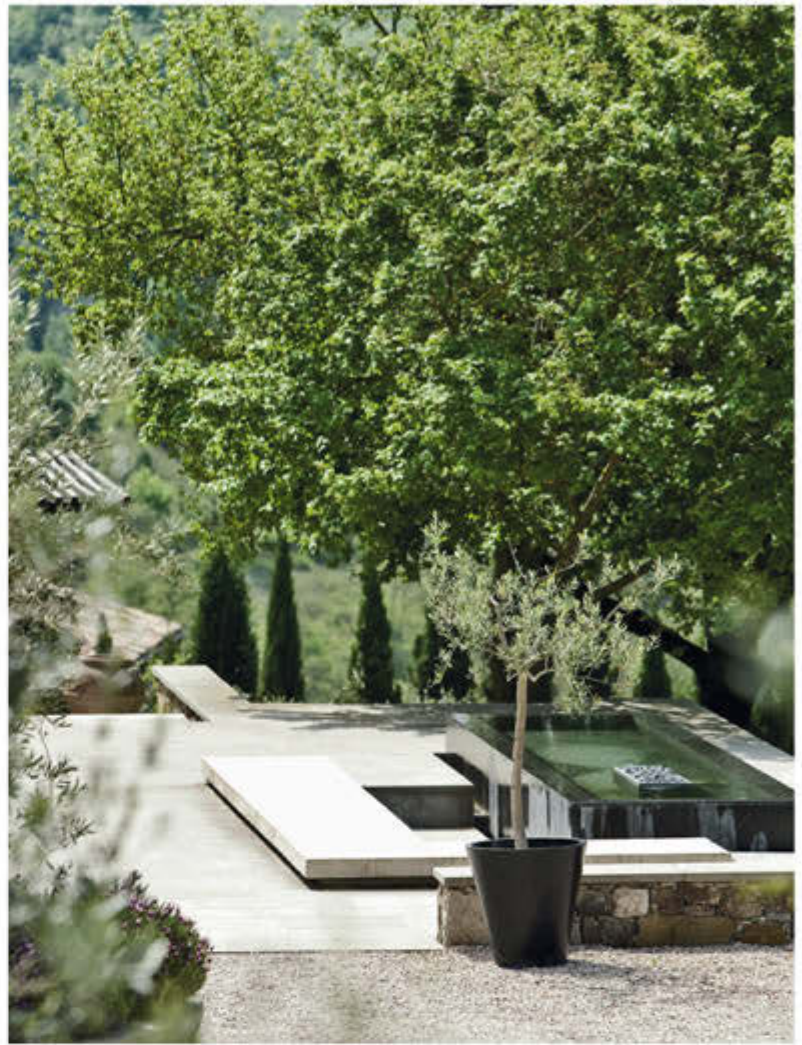


ROSEWOOD CASTIGLION DEL BOSCO, NEAR MONTALCINO, TUSCANY

When Massimo Ferragamo, of the Italian fashion dynasty, bought this vast estate in 2003, he acquired one of the area's oldest wineries, swathes of olive groves, truffle-rich woods and enough arable land to make the 18-hole golf course seem like a mere ripple on the landscape (it's an exclusive affair: membership is by invitation only and hotel guests are limited to four sessions a year). The former village now has 23 deeply comfortable suites, dressed up in an elegant French-tinged country style with four-poster beds, artfully placed antiques and thick curtains (some also have their own terraces). Scattered around the estate, there are also 10 farmhouses-turned-villas, each with a private pool, straight out of a Tuscan interiors coffee-table book. There's an amazing range of things to do, from truffle-hunting expeditions and star-gazing sessions to treatments in the elegant La Prairie spa and a pasta-making course in rustic-chic Osteria La Canonica (the former priest's house, next to the organic kitchen garden, and the more low-key of the two restaurants). Now that Rosewood Hotels has taken over management, things can only get slicker.

NEED TO KNOW It's a highly manicured affair, but despite the grand scale there's something charmingly old-school about the place. +39 057 7191 3001; www.castigliondelbosco.com. Suites from about £350





TORRE DI MORAVOLA NEAR UMBERTIDE, UMBRIA

The drive here is not for wimps. Twisting up into the wooded heights of the Umbrian hills, the road narrows into a precipitous gravel track shaded by a tunnel of trees, the valley falling steeply away just inches from the car. The reward at the end of this wheel-gripping approach is a 10th-century watchtower that has been thoughtfully and innovatively refurbished by architect Christopher Chong and his wife, designer Seonaid Mackenzie.

Italian interiors can be fusty and dusty, or outrageously bling. Here things have a crisper, more contemporary spin. Chong has seamlessly united the tower's warm stone walls with concrete, glass and steel, which highlights rather than clashes with the structure's ancient bones. Seven suites are minimal and dreamy with cool-grey tiled floors, travertine and marmorino plaster walls matched by sunken tubs, monochrome rugs and, in the Main Tower Suite, a modular sofa under the spectacularly high ceiling. There's a glass cantilevered Juliet balcony, wide sun-trap terraces and a flickering fire pit, each blade-sharp line softened by climbing roses and lavender. The overall effect is surprisingly calming rather than austere, a rest for the senses, especially if you've spent all day lying by the inky-dark pool, absorbing the panorama of the Carpini Valley, the fields and olive groves and thick oak forests where wolves still live.

NEED TO KNOW This is a deeply personal project so forget white tablecloths and room service. Instead, you get the chance to chat with Mackenzie – who shares fascinating tidbits of local history – over a supper of veal lasagne or wild-boar ragu cooked to perfection by Chong. +39 075 946 0965; www.moravola.com. Doubles from about £180

Reviews by Jessica Diamond, Tabitha Joyce, Fiona Kerr, Emma Love, Mary Lussiana, Lee Marshall, Charlotte Sinclair



A TRAVELLER'S TALES



AROUND THE WORLD WITH 50 CENT

The multimillionaire rapper of global hit 'In Da Club' has earned big on a health-drink deal, promotes boxing bouts and is throwing his weight behind Hillary Clinton's White House bid

Where have you just come back from?

Montego Bay in Jamaica. I took my grandfather on a little vacation so he could relax, and it turned into a family holiday. My grandfather doesn't move around too much, so my aunt and uncle go where he is. They spent about four or five days together. My uncle has family in Kingston, so they drove up and then I surprised them at the end.

Where have you felt happiest?

I've had a lot of good times, man, a lot of good moments. But I like London a lot. It's the first stop when you're doing international press, and I got so much love when I first came over 12 years ago that it made me feel as if I always wanted to be there. I even tried to record some tracks with a London accent, because I liked it so much.

Name the destination that most lived up to the hype

The Burj Al Arab hotel in Dubai. It's different to every place I've been to, but it's *expensive* and you can't even have people come to your room without showing identification. It's like going through the airport! People come back for a party and it's all like, 'Oh, we need to see your passport, your social security card, your birth certificate...'

And the one that least lived up to the hype

I filmed a movie in Morocco called *Home Of The Brave*, which was about the Iraq war. For some reason, in my mind, Morocco was all belly dancers and nice silk things, like the stuff you would have in the lounge areas of nightclubs. So I got there and I was like, 'Wait a minute... Where are we?'

Which is your favourite city, and why?

New York. I'm not based there now – my big house is an estate in Connecticut and I own a few small properties sprinkled all over the place, in Atlanta, New Jersey and

LA – but I'm in New York a lot. It's the roughest crowd, the toughest area to win over. But when they accept you're the real deal and you get 'em, then everything else falls into place.

Which is your road most travelled?

I'm all over the place, but anywhere outside the USA is fun for me. Sports and entertainment are probably America's biggest exports, but it goes through fads. With reality television, everyone becomes a star. You'll see

'PUTTING BACKPACKS ON AND EATING BUGS TO SURVIVE IN THE WILDERNESS? WHO SIGNS UP FOR THAT?'

a person with a whole lot of hoopla around them, and you think, 'What the f**k do they do? Nothing! They don't do anything! Oh, they get dressed and they take pictures and that's their job now?' So when you travel internationally, you get to see there is still a real strong appreciation for artistry.

Describe your favourite view

The one from the top of Runyon Canyon in the Hollywood Hills, looking down.

What do you pack first?

My computer. It's how I multitask and work on so many different projects, because I always have everything I need with me, everywhere I go.

Describe a holiday disaster

It wasn't a disaster, but I went on safari in Africa, looking at lions and shit like that. My friend went to open the door of the Jeep, even though the guide said not to. I looked at him like, 'Don't play with me in this motherf**king car. You think you can get out of this actual

car? I'm not f**king with no lions! If he comes over here and he hasn't been fed and he eats you, I'm just going to take pictures and post them on Instagram.' I'm not going out there playing with wild animals – I'm from New York City! That's not my thing! You won't ever see me on a camping trip for no reason, either. Putting those backpacks on and going hiking? I'm not signing up to be out in the wilderness, eating bugs and shit to survive. Who the f**k signs up for that shit?

Tell us about a great little place you know

It's a restaurant in New York City called Il Mulino and it has real Italian food – like, *real* Italian food. I was introduced to it by Mark Wahlberg and [film producer] Randall Emmett. But it's not one of those 'let's go and see a celebrity' spots; you might be sitting next to some older guys who were actively involved in the Mafia at one point. Or, if you want to spend a lot of money, go to [Chinese restaurant] Philippe in Upper East Side Manhattan... I say that like it's bad, but I go there all the time.

Which is the smartest hotel you've ever stayed in?

Do you know how *broad* that is? I *live* in hotels! I spend more time in hotels than I do at home. I really enjoy staying in the Peninsula Hotels, though. I always try and steal design ideas for my houses when I'm in any of their places.

Which foreign phrase do you use most often?

In London, you all say 'bruv', so that.

What would you most like to find in your minibar?

Those little mini-sized cashews, and those little vodka bottles.

50 Cent was speaking to Francesca Babb. He stars in the new boxing film 'Southpaw', which is released on 24 July

IN BRITAIN



OUR SERIES OF INSIDER UK
GUIDES CONTINUES WITH...

THE BEST FISH & CHIPS

The seductive tang of vinegar hooks you first, then the salty taste of the sea reels you in. Few food combinations have the sensory clout and nostalgic tug of our favourite dish. According to George Orwell, it helped avert a revolution. And while you can still dig in deep with a wooden fork, it's now to be found on the fanciest of plates. By David Annand



IN BRITAIN

It was inevitable, really. After decades of fawning at the feet of the French, we Brits have finally shed the shackles of our self-loathing and found the courage to say what many had known all along: our island's food is actually quite good. I'm not only talking about grub of the St John-sy variety (all those sheep's hearts and sea urchins) or the kind created by Heston-like wizardry (all smoke, smudges and science), but the common or garden stuff: Scotch eggs, Sunday roasts and our national dish, fish and chips. Deep-frying in beer batter and beef dripping is a wonderful way to cook white fish, keeping it moist and flaky as it should be. And the pairing of land and sea is close to ideal: the fish's salty flesh is rooted by the earthy *pommes de terre* and lifted by the grassy green peas. Just as we're learning to love our ultimate domestic meal, we're also discovering that there are, along our varied coastline, many fine places to eat it. Unlike the sunbed-crammed coasts of our Mediterranean cousins, much of Britain's seaboard remains worthy of discovery, from undeveloped beaches and charismatic fishing villages to the desolate beauty of far-flung islands. Of course, the food revolution has not just stormed the beaches. Our cities have embraced new-wave fish and chips, moving it upmarket with the odd tweak here and there, meaning there has never been a better time to get a bit of batter on your knife. So behold, Britain's best fish and chips. (Scraps served at your discretion.)

EASTERN PROMISE

Up on the North Norfolk coast, poor old **Burnham Market** does well to endure all those 'Chelsea-on-Sea' jibes, but a walk down the pretty high street suggests it's a little self-inflicted, what with the village's all-round Farrow & Ballsiness. Not that you'd complain while feasting on an *assiette* of local seafood – Brancaster oysters, dressed Cromer crab, salmon caught and smoked by Norfolk fisherman Simon Letzer – at boutique hotel The Hoste. It's less polished a 10-minute drive away at **Wells-next-the-Sea**, home to French's Fish & Chips, where they've been frying for more than 90 years. They don't do wine pairings here, so take it as read that haddock and cod go just as

well with a can of Fanta. Proper fish and chips demand to be eaten with your fingers, the batter crisp to the touch, the chips slippery with vinegar. At French's the peas may be tinned and the tartare by Heinz, but the fish is gorgeous, and the chips are the proper kind – the sort that, with enough vinegar, coalesce into one at the bottom of your bag. Tucking in, fingers slicked with grease, an amusement arcade tempting me with its penny pusher, I meditate on the glory of English seaside towns in all their sea-salty loveliness. www.thehoste.com; www.frenchs.co.uk

NUMBER ONE VAN

The concept of street food may have been hijacked by Dalston's tattooed trust-funders and their Instagram-ready kimchi burgers, but fish and chips were practically invented to be eaten on the hoof, so it's no surprise that some of the country's best are meals on wheels. Winner in the Best Main category at the 2014 British Street Food Awards, Fish& serves its lemon-and-chilli-battered cod



from a pinstriped VW van on the streets of **Leeds**. But it's not only newcomers taking to the roads; most picturesque of all is the Fishermen's Pier van in the absurdly pretty town of **Tobermory** on the isle of Mull – even Prince Charles has sampled its scallops. www.fishand.co.uk; www.tobermoryfishandchipvan.co.uk

NEW-WAVE CHIPPIES

The glorious Gower Peninsula that juts out west of Swansea has one of the Britain's best surf spots at **Llangennith**. With its reliable swell and beach breaks, it's just the place to work up an appetite for fish in a local Gower beer batter, as served up at the nearby Kings Head Inn. West-coast boarders would also do well to follow the lead of Claude Compton, rising star of the London food scene, who heads to Outlaw's Fish Kitchen in **Port Isaac** after a day's surfing off the north Cornwall coast. Housed in a charming white clapboard building, the one-Michelin-starred restaurant serves fishy fare that's a slice above the usual:



CHEFS' CHOICE



Arnaud Stevens, chef patron at Sixtyone Restaurant

'My favourite place for fish and chips is The Ness in Shaldon, South Devon. It's an amazing restaurant with beautiful rooms. They don't do anything obscure, just good-quality cooking with exceptional service. At lunch, you can watch the day boats pick up the crab baskets as they fish – it's heaven.'



Peter Weeden, head chef at Newman Street Tavern

'The Ship Inn in the little Cornish village of Mawgan is not technically a fish-and-chip shop, but it does a brilliant takeaway of fresh-as-it-gets fish such as pollock, cod and pouting. It's worth the detour if you're visiting the Lizard. Then head to the seafood café in the old chapel next to the car park in Helford, pick up the best crab sandwich you'll ever taste, and eat it while gazing across the river. Truly local food in a picture-postcard location.'



Robin Hancock, co-owner of Wright Brothers

'Whenever Ben [Wright, co-owner] and I go down to the oyster farm in Cornwall, we try to find time to visit our mates Mitch Tonks and Mat Prowse at Rockfish in Dartmouth. They share our passion for sustainable seafood and their restaurant has become a mecca for fresh, beautifully cooked fish and chips. We always drive away stuffed, thinking they're lucky bastards for getting to live there.'

Clockwise from above: Hix Oyster & Fish House in Lyme Regis; Quayside in Whitby; The Fish & Chip Shop, Islington. Opposite, clockwise from top left: The Fish & Chip Shop; king prawns at Stein's Fish & Chips in Padstow; Kerbisher & Malt in Ealing; Hix Oyster & Fish House

cuttlefish fritters, rosemary and Cheddar-crumbed plaice and crab Scotch eggs. www.kingsheadgower.co.uk; www.outlaws.co.uk

FRYING SCOTSMAN

Glasgow's love affair with the deep-fat fryer is the stuff of legend, and Isaac McHale, the man behind the Michelin-starred Clove Club in London, has fond memories of his hometown's *scran*: 'When I think of the fish and chips of my childhood I think of the Philadelphia on Great Western Road. The batter is crunchy, they do a decent selection of fish, and the fritters are great.' Complementing the old-school fryers is a new breed of chippies who are self-aware enough to trade on the city's culinary reputation. The elegant Café Gandolfi's Fish To Go may serve the posh stuff, like langoustine

and lobster, but it keeps a wee cheeky eye on its roots with fish-finger rolls and haggis suppers. www.cafegandolfi.com

COASTING TO GLORY

Stein's Fish & Chips in Padstow always attracts long queues, partly because of the fish that's impeccably fried in beef dripping, partly because of the ferocious appetite you work up on the trudge along the delightful Camel Trail, and partly because of owner Rick, Padstow's *capo di tutti capi*. In terms of big names by the beach, it's matched only by the Hix Oyster & Fish House in Lyme Regis. Defeated fossil-hunters should retire to Mark Hix's glass-fronted, bird's nest of a restaurant for fine views of the Jurassic Coast, and the nostalgic pleasure of Webster's fish fingers with chips and mushy peas. www.rickstein.com; www.hixoysterandfishhouse.co.uk

PERFECT WITH A PINT

For all its beach-hut cutesiness and artisanal bakeries, there's a hardscrabble quality to the Suffolk shore. The names of ➤



From left: Outlaw's Fish Kitchen in Port Isaac; prawns at Rockfish; J Sheekey in London

➤ the local flora are instructive: frog-bit, bog pimpernel, lousewort. None sound in need of much mollycoddling, which is just as well when a stiff wind comes in off the water. Not that it impacts on the beauty of a coast where every walk is a prelude to a pint. The Adnams brewery is a major player in nearby towns and villages, where its output is added to the batter to make top-notch fish and chips. Walberswick's The Anchor and Southwold's The Lord Nelson are fine joints, but the pick is The Ship At Dunwich, a little pub with rooms that dishes up huge portions of fried fish – cod, haddock or plaice – with some of the finest chips in the land. Washed down with a glass of Adnams Southwold Bitter, this comes close to heaven. www.shipatdunwich.co.uk

RISE OF THE CHIPSTERS

Be it barbers or bike shops, coffee houses or chicken shacks, you can hardly shake a crabstick in London these days without hitting a reclaimed light fitting, and the capital's latest chippies are similarly on trend. With its handsome interior, Camden Town Brewery lager and post-ironic pickles, **Islington's The Fish & Chip Shop** is a fine example of the new school. The classics are all as they should be – fried, breaded or fingers – and its scrumptious shrimp burger with spicy tartare or truffle-salt chips shows it's not out of touch with modern mores. Similarly smart-looking is the mini-chain Kerbisher & Malt – with five branches at the last count – where those in search of a lighter option might go for a sustainable pollock in matzo meal with a crunchy fennel and dill salad. Then again, they might can the calorie-counting

and order the fish bites with a portion of double-fried chips. www.thefishandchipshop.uk.com; www.kerbisher.co.uk

WEST END GILLS

It's not only the fresh wave of chippies that are serving up fried fish to London's discerning diners. Down a side street in **Covent Garden**, old-school J Sheekey continues to dish up sensational portions of fried haddock to A-list thespans. And around the corner a hidden door in **Soho** leads to a swish, Seventies-style basement den named Old Tom & English, which has a short menu of sharing dishes, including a wonderful battered sea bass on a bed of peas, watercress and spiced remoulade. Teamed with moreish triple-cooked chips and perhaps a Smoked Old Fashioned, this makes for a suitably glamorous counterpoint to the old fish-supper-and-a-carton-of-Vimto combo. www.j-sheekey.co.uk; www.oldtomandenglish.com

CHAMPION CHIPPIES

Not everyone needs wising up to the merits of our fryers. The National Fish & Chip Awards have been celebrating the best of British since 1988. This year, first prize went to Frankie's in Brae on **Shetland**, the UK's most northerly chippy. It's a worthy winner with its peerless haddock and local MSC-certified shellfish (you're even told which boat it came off). Frankie's inherited the crown from Quayside, one of the many fish-and-chip shops in **Whitby** on the North Yorkshire coast. The area around the quay is to mushy peas what Savile Row is to suits, and if there is a spiritual home of fish and chips, Whitby surely is it. www.frankiesfishandchips.com; www.quaysidewhitby.co.uk



THE INGREDIENTS FOR THE BEST FISH AND CHIPS

Des McDonald, chef patron of The Fish & Chip Shop, shares his expertise

1. Beer in your batter

'Beer isn't added only for taste but because it introduces air to the batter, making it light and crispy. We tried many techniques and recipes, but in the end we decided to go back to a basic recipe and just use better ingredients, such as flour from Doves Farm in Berkshire and beer from the Camden Town Brewery, which is a five-minute walk from our shop.'

2. Spud selection

'We use English-grown Agria potatoes from a farm in Cambridge. They have a nice, waxy skin and a golden colour with just the right levels of natural sugar and starch, resulting in a great-tasting, crispy chip.'

3. Pea for perfection

'Our mushy peas are dried marrowfat, which we cook without salt and until soft. We then simmer shallots, mint and white-wine vinegar with vegetable stock and add it to the cooked peas. Mix it in softly with a whisk, making sure the peas don't break down too much, then finish with sea salt and pepper.'

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THIS MONTH'S AMAZING DEALS FOR SUBSCRIBERS



ESSENCE OF KNIGHTSBRIDGE

The Jumeirah Carlton Tower hotel in the heart of Knightsbridge, is offering readers a complimentary afternoon tea for two at Chinoiserie when they book a stay. With its award-winning restaurants and elegant bars, this renowned five-star hotel has everything you need for your next London break. To book email JCTreservations@jumeirah.com or call 020 7235 1234 and quote 'Condé Nast Traveller'. Valid from 01.07.15-31.10.15. Subject to availability. Terms and conditions apply.



LUXURY LONDON AFTERNOON TEA

To celebrate summer, the superb pastry chefs at Conrad London St. James's hotel have been working hard to create the St James's Glorious Garden afternoon tea with free-flowing Champagne. Available for just £39pp, it features chocolate bees, icing butterflies and all manner of sweet treats – what more could you ask for? To book email tea@conradstjames.com or call 0203 301 1400 and quote 'Traveller'. Valid from 06.6.15-31.10.15. Subject to availability. Terms and conditions apply.



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THIS MONTH'S RECIPE

To make olive, fennel and orange bruschetta, first braise the **fennel**: top, tail, and slice lengthways to the thickness of a pound coin, so the slices hold together at the core. Fry in a few tablespoons of **olive oil** in a sauté pan for about five minutes, turning once, until they start to colour, then add half a cup of **water**. Cover and cook for 10 minutes, turning halfway through, checking there's still a little liquid at the bottom. Once tender and golden, remove the lid and fry off any extra liquid. Toast a few slices of rustic **white bread**, then rub with **garlic** and drizzle with good olive oil. Remove the stones from a couple of handfuls of oily **black olives**. Pile the fennel onto the bruschetta, grate over some **orange zest** to taste and balance olives generously on top as the star, not just to garnish.



WORLD ON A PLATE

THE INGREDIENT: OLIVES

EAT ME By Joanna Weinberg

The world is divided into those who will share a toothbrush and those who won't, those who dance and those who don't, and those who like olives and those who absolutely, completely and utterly can't think of anything more disgusting.

You wouldn't guess from olives' silken good looks that they are challenging creatures: salty, slippery, bitter. Yet it is these complex flavours that make them special. Like so many things that make life interesting, they exist on the edges of acceptable. Fossils of olive leaves found on Santorini have been dated back to 37,000BC, a time before such ideas as countries existed. Native to Assyria and Asia Minor, they make sense of a landscape beyond language or cultural identity. The Mediterranean was simply olive country. While the many varieties are distinctive, from a cheerful green Castelvetro to the intense Beldi from Morocco, their characteristics are not culturally attributable. Each country has its own mild and milky table olive; each has a powerful one too. Their names, however, are transporting. Most familiar may be Manzanilla, Spain's great export and the original Martini olive. Then there's Kalamata, the most famous of black olives. The tiny, sweet Niçoise from the South of France have large stones and even larger characters. The best, though, is the nutty Nocellara del Belice from Sicily. Green olives are just black olives picked at the start of the season before their flavours have matured. Much depends on the curing method, and here you get what you pay for. Cheap ones have been soaked in caustic soda then pumped with oxygen and colour-fixed; expensive ones have been lovingly handpicked and cured in salt, or soaked in brine. Take your pick, but remember that an olive's stone is its soul – don't buy one without it.

Olives are tricky to cook with; their bitter saltiness prefers a soliloquy, demanding a stage of its own. What makes them so gratifying to nibble on alongside a drink will grab a dish and dominate it, so if you want to include them, add right at the end. Tagines are the exception to this and demand very mild, green types, which stew gently with chicken and are often offset by the sweetness of apricot or date. Give them the right platform, though, and they will shine. Consider tapenade, the unmatched paste of olives, capers, anchovies and garlic, mother of all dips. Imagine a pizza of tomato, basil and chilli – without olives it is nothing. However, my favourite snack with a glass of wine for a balmy evening is bruschetta piled high with wrinkled black olives, soft sweet fennel and a flick of orange to offset the bitter richness.

THEY ARE TRICKY TO
COOK WITH. OLIVES'
BITTER SALTINESS
PREFERS A SOLOQUY,
DEMANDING A STAGE
OF ITS OWN

DRINK ME By Malcolm Gluck

There are three dishes to find wines for this month: tapenade, pizza and bruschetta. What they have in common is olives, true, but each is so different in style and occasion that a distinct wine for each is called for. Tapenade, being an appetite-arouser, demands an assertive aperitif white; pizza is a meal and requires a robust red, while bruschetta is a snack and it needs to be matched with a more bohemian red. (This explains why I sometimes answer the question 'What is it you do?' with 'Marriage broking'.) For that tapenade we must visit its region of origin: Provence. Can we find there a rich silky aromatic white to live happily with a dip of olives and anchovies? Yes indeed. It is **Clos Sainte Magdeleine 2013**, from one of the world's most photogenic vineyards overlooking the Mediterranean in Cassis. It is a gloriously waxy white with touches of dry peach and strawberry leaf. It costs a few pence under 20 quid at Yapp Brothers. For that pizza – and the bruschetta – we shall stay with the same merchant and consider several of its utterly ravishing Syrahs (or, as the Aussies insist, Shiraz). Either way, this grape is my choice and Yapp can offer you four gripping examples. **Hermitage Jean-Louis Chave 2005** (£225) and **Cornas Domaine Clape 2011** (£65) are both from the Rhône, **Jasper Hill Georgia's Paddock 2013** (£44) is from Victoria, and **Tandem Syrah du Maroc 2011** (£13.95) from Morocco, but made by French red-wine master Alain Graillot.

The Hermitage is simply one of the world's sleekest reds: velvety, potent, ageless, characterful. If it were an actress it would be Simone Signoret at her peak: discreetly sensual and intellectual. If it were a novelist, it would be early Anita Brookner – for similar reasons. If £225 for a bottle to go with pizza seems extravagant, then how about the Cornas? It is a profound red, with a hint of the *garrigue* to its concentrated tannins, and I recommend it warmly. As I do the Aussie, grown 77 miles north of Melbourne. Riper than the two Rhônes and less rugged, the word which comes to mind when drinking Georgia's Paddock 2013 is *scrumptious*.

This leaves us with the bruschetta to marry off and that North African bottle to lead it up the aisle. Tandem is bottled sunshine, which has a jammy richness perfectly suited to the olives, fennel and, crucially, that touch of orange zest. Being produced by Monsieur Graillot, one of the northern Rhône's deftest wine makers, it is not the least bit bumptious or overwrought. With the bruschetta, it makes for a marriage made in Australia and Italy (if not in heaven). sales@yapp.co.uk; +44 1747 860423

Bespoke MALAYSIA

Turquoise Holidays' inside knowledge of Malaysia unveils a country at its bespoke best: from vibrant Kuala Lumpur to the golden sands of Peninsular Malaysia and the wilderness of Borneo, Turquoise can put together a unique Malaysian journey

Breathtaking natural diversity, a melting pot of cultures, exquisite food, a host of activities and the kindest, gentlest welcome, Malaysia beguiles all who visit. British Airways' new direct flight to **Kuala Lumpur** is set to propel this unsung country into the 2015 travel spotlight, so this month, we've checked out what's hot on specialist Turquoise's books. From Peninsular

Malaysia's private islands in the west and the east coast's deserted sands, to going wild in Borneo (Sabah and Sarawak) we've picked four stunning properties (all owned by the Malaysian YTL Hotels group) to bed down in. This is just a taste; Turquoise can combine any number of regions, hotels and excursions as well as book all connecting travel arrangements. It's easy when you're in the know...

Go wild in Borneo

Part of Borneo's blossoming beach-chic scene, the jungle-strewn islet of Pulau Gaya is home to another YTL Hotels gem, **Gaya Island Resort**. This intimate retreat enjoys the natural idyll of Tunku Abdul Rahman Marine Park, where ancient rainforest (home to two troupes of the rare Proboscis monkeys) is fringed by sand and encircled by coral reef. **Spa Village Gaya Island** runs programmes using the healing traditions of Sabah's indigenous people to nourish mind, body and soul. And quite frankly, who can resist a place where time is measured by the rise and fall of the tide?

How to get there: 20 minutes by road from Kota Kinabalu International Airport followed by a 10-minute boat transfer. *Turquoise tip: Head to Tuvajun Bay, a tranquil private beach with a simple restaurant dishing out Southeast Asian delicacies.*

Eastern promise

One of our favourite Asian hideaways is **Tanjong Jara Resort** on Peninsular Malaysia's beautiful east coast. Fronted by the shimmering South China Sea and a seemingly infinite stretch of golden sand, this unmistakably Malay bolthole is all low-key wooden chic with a vibe verging on horizontal. The unique spa celebrates traditional Malay therapies and the food is exquisite, especially the authentic local dishes at no-menu Di Atas Sungei. Be sure to try out the cooking school, take a jungle cruise and visit the surrounding fishing villages. The staff (nearly all locals) top off what will always be one of our all-timers.

How to get there: One-hour flight from Kuala Lumpur to Terengganu, followed by a one-hour 15-minute car transfer. *Turquoise tip: Explore the reefs off Tenggol Island, one of Asia's best-kept underwater secrets.*

SOUTH CHINA SEA



Western wonder

We love a one-island-one-resort and when it comes to going solo, **Pangkor Laut Resort** off the northwest coast of Peninsular Malaysia is a no-brainer. Time stands still on this emerald dot amid sapphire sea: a place where people come for a healthy dose of perspective-changing peace. Only a tiny fraction of the 300-acre island has been developed, the rest remains pristine rainforest and deserted bays. The villas are little cocoons of perfection but the standout feature has to be the four-acre spa specialising in healing therapies of the region. Foodies will love Uncle Lim's Kitchen and Fisherman's Cove.

How to get there: 3 hours 45 minutes by road from Kuala Lumpur, followed by an easy 15-minute speedboat hop from Marina Island Pangkor.

Turquoise tip: Be sure to book a barbecue dinner on Emerald Bay.

City slicker

A city of contrasts, where culture meets neon modernity, Kuala Lumpur is a wonderful introduction to Malaysia. Historic monuments, mosques and temples sit alongside glinting skyscrapers, lush parks and super-sized shopping malls. Explore on foot and lose yourself amid the bustling street markets, pick up the latest tech bargain and feast on some of the best food in Southeast Asia. Bed down in **The Majestic Hotel Kuala Lumpur** for another dose of old versus new. Built in the 1930s, its refurbished neo-classical Majestic Wing is all old-school nostalgia while the new art deco Tower Wing adds a contemporary twist. Don't miss The Smoke House with its bar, old-fashioned barber, cigar and card room.

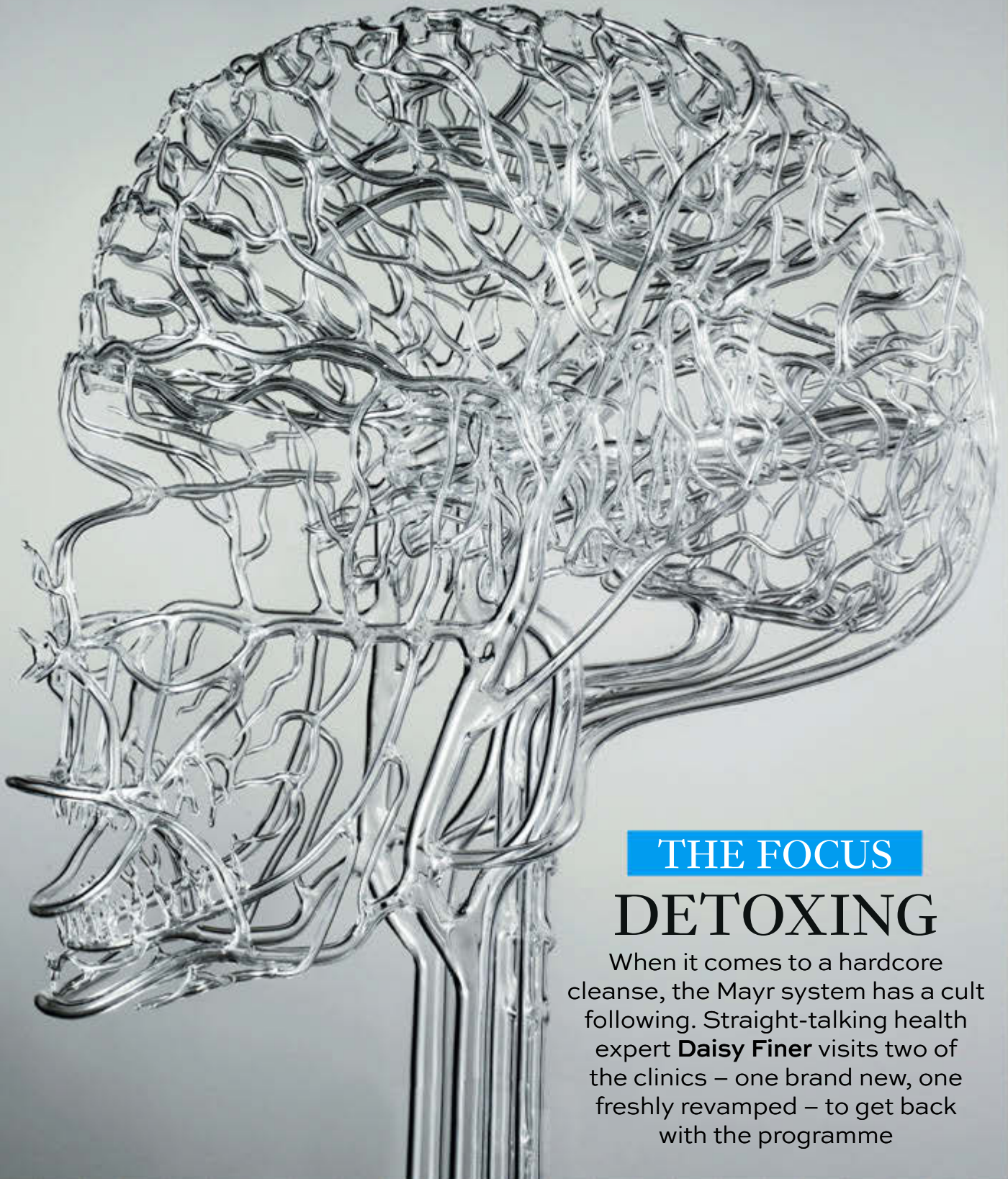
How to get there: 45 minutes by road from Kuala Lumpur airport.

Turquoise tip: The spa is a must-book.

THE EXPERTS

This month's **Health** **Gadgets** **Advice**

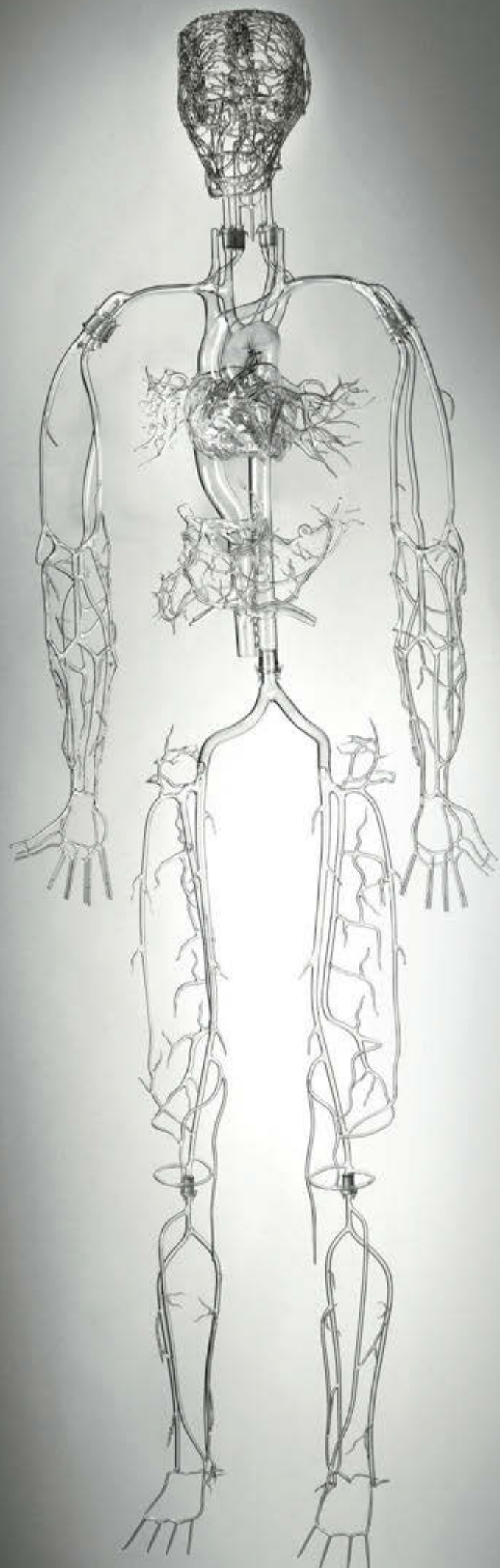
EDITED BY FIONA KERR & ISSY VON SIMSON



THE FOCUS DETOXING

When it comes to a hardcore cleanse, the Mayr system has a cult following. Straight-talking health expert **Daisy Finer** visits two of the clinics – one brand new, one freshly revamped – to get back with the programme

PHOTOGRAPH: GARRY MCLEOD



I HAD THOUGHT it would be hard to improve on Austria's Viva Maria Wörth. It has always been my favourite of all the Mayr clinics, of which there are now more than half a dozen, including the Original FX Mayr Health Center just 15 minutes down the road. But I am happy to report that after a year's closure for an extensive revamp, the whole place has now got extra sparkle. The renovation has been subtle: new lifts so you can dash to your room when the Epsom salts set in, a whole new tea bar and chic sitting room downstairs, a swanky medi area, all white-on-white, and, cleverest of all, a reshift of vistas so the focus really is on the view of that impossibly pretty lake and the mountains beyond. You can even now soak up the panorama from the tub; a window in the bathroom means you are never without a reminder of the Alpine pureness outside.

This is the only Mayr clinic that sits right beside the water, with lawns rolling down to the shore. At the Original FX Mayr you need to cross a road to reach the lake, and while the rooms have been redone there too (and the new fat-freezing treatment is gathering a fan club), Viva still has the edge. Yes, it is puritanically stark, but there is something incredibly meditative about its location, and two pontoons give easy access to the water for bracing immersions that are as therapeutic as the powerful massages (ask for Harald) you'll receive on the detox itself.

THE MAYR CONCEPT is a curative eating regime – known as 'the cure' – promoted by pioneering doctor Franz Xaver Mayr

at the turn of the 20th century based on the principle that good health starts with good digestion. It is not just a weight-loss fix. Rather, it is a holistic approach that tackles complex issues such as IBS, allergies, chronic fatigue, auto-immune disorders, migraines, insomnia, bloating, serious skin problems and anything from obesity to sore joints. Purge the gut and you purify your entire system, is the idea.

Mayr hallmarks include not just the standard characteristics of a detox (no sugar, no caffeine, no alcohol) but also chewing each mouthful of your food at least 30 times, drinking Epsom salts to encourage elimination, undergoing daily

IT'S NOT JUST A WEIGHT-LOSS FIX BUT A HOLISTIC APPROACH. PURGE THE GUT AND YOU PURIFY YOUR ENTIRE SYSTEM

abdominal massages, and applying compresses (basically hot-water bottles) to help cleanse your liver. The infamous spelt bread is served a day-old to ensure it's tough enough to be eaten in slo-mo. If you're lucky, your doctor will allow you small portions of protein – chicken breast, goat's-cheese spread, half an avocado – and a small bowl of homemade soup. Other guests are doomed to broths and herbal teas only. The results are palpable. Most pertinent are the tales you hear from returning clients: a complete recovery from arthritis; the discovery of a liver complaint undetected by British GPs; easing years of gut problems; the joyous bride who easily fitted into her

wedding dress. No wonder the place is humming with fans, so much so that now solo travellers are sometimes asked to share a table and there is no longer space for last-minute bookings.

Little surprise, then, that Viva has opened a second outpost, a medi-centre in a brand-new location, that's already causing a stir. Viva Altaussee, a three-hour drive away or a short flight to Salzburg from London, is one of the most exciting spa arrivals of 2015.

COMFORT IS IMPORTANT when you are so hungry you could punch someone, and then two seconds later so emotionally

whacked you feel as if you might break down and cry. The design at Viva Altaussee, which opened in April this year, makes it a supremely restful place. The building itself is like a gigantic, modern chalet, clad in oak, clean-lined and the epitome of simple grandeur. Inside, the duvets are thick, there are separate freestanding showers in the bathroom (missing at the original Viva), tall mugs not silly little teacups for your herbal fix, and underfloor heating exactly where it's needed.

Looks-wise, the biggest difference from Viva Maria Wörth is the use of colour. A pop of berry purple on an armchair, a floating lilac curtain, sage-green shaker ➤

THE EXPERTS... HEALTH

► tiles; there are even vases of lavender and geraniums on your dining room table, where a mini silver teapot holds your name card. Be warned: if you don't like your table you should speak up – it's yours for the week, and set with all your recommended supplements and tinctures. The vibe is not just colourful, it's fun and almost flouncy. This is no spartan medical surgery. And the staff are sweet and funny, dressed in

sound off-putting but there is comfort in its provenance and naturalness.

DAYS IN THE HOTEL are a flurry of appointments: infusions of vitamins and antioxidants (sit back with a drip), nasal reflexology (cotton buds up your nose doused in essential oils, slightly spiky then strangely releasing), foot electrolysis (where the water in the foot bath turns brown from drawing out your toxins)

DIAGNOSTICS ARE A BIG DRAW. THERE IS A MARATHON OF TESTS TO WAKE YOU UP TO THE STATE OF YOUR HEALTH

traditional Austrian attire; it's not a costume, people in the village are wearing the same thing. It seems comfortingly jaunty when you've just been told by your doctor that your free radicals are high (think of them as your stress markers) and your antioxidants are low (bring on the blueberries).

The diagnostics are what many guests come for. Blood, mineral, cardiovascular, urine and intolerance tests – it is a marathon of checks, used both to wake you up to the real state of your health and as a means to decide what therapies you should undergo while you are here, in the geographical heart of Austria. The area is renowned for its mountainous backdrops, lakes and cavernous salt mines, which became a huge repository for stolen art hidden by the Nazis during World War II, including 6,500 paintings, among them Jan van Eyck's *Ghent Altarpiece* and works by Michelangelo and Vermeer.

'It is a mystical place,' says fresh-faced doctor Ingrid Eysn, who worked in a hospital before Viva Altaussee and is terrifically pleased with the view from her new office. And they make the most of that salt, which is still being mined. There are saline air inhalations – unremarkable as an experience but wonderful for arthritis and inflammation – and invigorating salt scrubs in the hammam, and, in a key point of difference to Viva Maria Wörth, the salt water you drink here is drawn straight from the depths of the quarries. Because it is milder, you need to take it twice a day, not just once. The double whammy may

and, unique to Viva Altaussee, an oxygen treatment akin to altitude training called Interval Hypoxia Hyperoxia Therapy.

The credentials of this treatment are impressive. For years it was used by Russian astronauts to improve their performance and is said to reboot your health on a cellular level, balancing your nervous system, improving your stress tolerance and strengthening your immunity. Strong claims indeed, and it wasn't until I deciphered this from the literature, which needs to be improved, that I decided not to cancel my last session, as I have to admit that lying back with a rather tight gas mask on, breathing in oxygen released at different pressures for 45 minutes was proving a little dull. It is worth knowing that you

THE RESULTS ARE REMARKABLE: RECOVERY FROM ARTHRITIS; EASING YEARS OF STOMACH PROBLEMS

don't visit any of the Mayr properties for candles or counselling. Across the board, from the Viva properties to the FX Mayr Health Center and Parkhotel Igls, I have found the massages to be straightforward and functional, with little concern for your modesty. But this does not mean that the results are not remarkable, just that you should seek solace for your soul elsewhere.

I think it is incredibly important to get out of the hotel. You can feel low, tired, angry and tetchy. You don't need to add cabin fever to the list. The walk around the lake at Viva Altaussee takes

an hour and half and is fairy-tale pretty: forest mists, deep waters, meadow flowers, streams, wooden cabins. It is *The Sound of Music* come to life and will infinitely pep up your perspective of the hotel, which could otherwise be conceived as more of a motel. Do also swim and steam in the evenings. It's a great way to kill time when you've had your dinner at 5pm (eating early is another recommendation of the cure). And if you are not sleeping well, inform your doctor, who will magic up homeopathic pills with ingredients such as chamomile, passionflower and melatonin; they really help.

So WHICH OF THE two Vivas should you opt for? The ideal would be a twin-centred trip such as mine where you stay in both, experiencing a change in scene and rhythm (you are meant to do the cure for at least a week, if not longer). If pushed, I have to admit I prefer the on-lake location of Viva Maria Wörth, and the deep assurance that comes with a team of staff who have worked together, and with the Mayr philosophy, for years. You can throw anything at them and they know the answer. Perhaps this is why the old hotel remains the more expensive one, despite the newness of its little sister. But I have every confidence that Viva Altaussee will find its soul and become one of the most accessible, friendly and effective places to undergo the most famous detoxing system in Europe. Oh, and in case you are wondering, I lost half

a stone in a week between the two clinics. For me a diet of no sugar, but one where potatoes and bread are allowed, really works. And I left feeling more balanced than I have done in a while. ►

A week-long programme at **Viva Maria Wörth** (+43 4273 31117; www.vivamayr.com) costs from about £2,425 per person. A week at **Viva Altaussee** (+43 3622 71450; www.vivamayr.com) costs from about £1,985. Book in for consultations in London before or after your visit at **Grace Belgravia** (www.gracebelgravia.com) and **The Health Doctors** (www.thehealthdoctors.co.uk)



CLOCKWISE FROM MAIN:
SILVER SPIRIT, ROAD
TOWN; TORTOLA
LA TERRAZZA, SILVER
SPIRIT; CUISINE ONBOARD;
THE BAY AT ST JOHN'S,
ANTIGUA



For the discerning traveller in wanderlust, the all-inclusive **Silversea** offers infinite possibilities, sailing in unadulterated luxury to over 800 destinations across each of the seven continents (more than any other cruise line). With five small ocean ships and three expedition ships, Silversea is your golden ticket to explore the cloud forests of **Costa Rica** and tee off on **Barbados**. Thanks to their diminutive size, Silversea's ships can sail into small ports only rarely accessed by other cruise lines, meaning you can have bijoux Caribbean beauties such as St Barts, Curaçao, Isla Margarita and Bonaire all to yourself. Say you were considering a Caribbean voyage with Silversea, what might you expect? With a

diverse selection of seven to 17-day itineraries onboard three different-sized ships - **Silver Wind** (296 guests), **Silver Whisper** (382 guests) and **Silver Spirit** (540 passengers) - you're instantly spoiled for choice. The spoiling continues with the knowledge that all three ships offer exclusively ocean view suites, most with private verandas and all with a butler, and that staff virtually equal guests. The trio each blend the ambiance of a boutique hotel, with the amenities of a grand resort: multiple open seating dining venues serving haute cuisine in unique culinary partnership with **Relais & Chateaux**; a

get onboard

It comes to us all at some point: that realisation that our backpacking days are over. Happily, however, it doesn't mean you've lost your travelling spirit - the end of one era in your exploring life simply means the beginning of the next exciting phase...



Caribbean

CRUISE CAPSULE WARDROBE



6.



1.



2.



5.



4.



3.

1. MARYSIA SCALLOPED BANDEAU BIKINI, £200 2. ORLEBAR BROWN, BRELA PRINTED SILK AND COTTON COVERUP, £495 3. SOPHIA WEBSTER, LIBERTY PRINTED SANDALS, £450 4. NATASHA ZINKO 18-KARAT GOLD RUBY NECKLACE, £1,410 5. GIVENCHY SHARK MEDIUM SHOULDER BAG IN CROC-EMBOSS LEATHER AND SUEDE, £1,590 6. JENNIFER MEYER 18-KARAT GOLD, DIAMOND AND LAPIS LAZULI EARRINGS, £950
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beauty salon, spa and gym; designer boutiques; and full-scale production shows to name just a few. Further "standard" Silversea touches include complimentary Champagne, wine and spirits served throughout the ship, in-suite dining, free transport into town (in most ports) and the Silver Shore Concierge to create bespoke excursions for you. In a

nod to the Italian dolce vita of the Lefebvre family who own Silversea, overnight stays and late night departures are refreshingly common, enabling you to soak up the evening colour of ports such as **St. Maarten, Bridgetown and St Lucia**.

Sailing with Silversea is grown-up travelling at its very best - a unique blend of intimate, ultra-luxury ships and the widest possible choice of destinations. Whether you join an excursion to a nutmeg farm on Grenada, explore Aruba's beaches independently or enjoy the tranquillity of your ship during the day, when the sun goes down you can swap tales with like-minded travellers safe in the knowledge that the drinks, and even the tips, are all taken care of. This is experiencing the Caribbean in the very best way - your way.

Further information: silversea.com
or call 0845 835 0069

SILVERSEA

NEXT ISSUE
★ ASIA ★

LEAN AND MEAN

If chewing stale bread and getting tough love from Mayr doctors isn't your thing, here are three other ways to clean up your act – and the perks and pitfalls to expect along the way

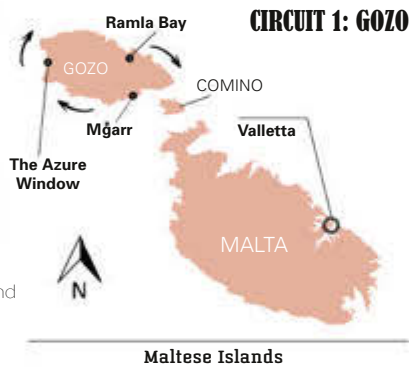
TYPE OF DETOX	AYURVEDIC PANCHAKARMA	VEGETARIAN EATING	FASTING
BEST PLACE TO DO IT	If you can't face long-haul travel, Germany's Parkschlösschen , an hour from Frankfurt, is the most authentic Ayurvedic spa outside India. www.ayurveda-parkschloesschen.de	For sunshine, outstanding yoga, delicious food and weight loss, devotees flock back to Absolute Sanctuary in Thailand. And it's seriously good value. www.absolutesanctuary.com	Buchinger Wilhelmi offers long-lasting results – this is an all-out starvation cleanse on the glistening shores of Lake Constance, Germany. www.buchinger-wilhelmi.com
WHAT ON EARTH?	A 10-day cleanse eating ghee, porridge and veggie meals according to your dosha (biological energy). Plus treatments and yoga.	A week of super-healthy food. If it weren't for the colonics, you'd almost think you were on holiday.	Nil by mouth. A minimum 10-day super-strict and controlled diet supported by doctors. So no cheating.
INMATES	Scary old French countesses, purposeful young Berliners, models and TV industry types. Far more Europeans than Brits.	Middle-aged Italian couples, retired spa managers who know a good deal when they spy one, Moroccan and Qatari royals loyal to Australian super-nutritionist Janelle Castle.	Serious-looking German and Swiss guests with white robes and black rimmed glasses – all hell-bent on shifting flab. No mobiles or smoking allowed.
SCIENCE	Five millennia ago those Indian sages were pointing out that once a year it does the body good to stop eating too much, purify inside and out, be calm, rest, do nothing for a while.	Eating a lot of fibre and vegetables, and drinking gallons of water to slosh out undigested food that gathers and festers in the intestine.	This place was founded more than 60 years ago by Dr Otto Buchinger. A stay here means fasting in an effort to send your body into a self-healing state.
WORSHIP AT THE ALTAR OF...	Ghee. It's clarified butter that helps to draw out toxins. It sounds yuck and smells slightly rancid, and you will be required to drink it neat. Somehow, though, you get weirdly addicted.	Sugar- and gluten-free food and mostly raw vegetables (dear old vegetables), brightened by coconut water and juices at the poolside bar.	Thin air. Apple-skin tea for breakfast, a dash of yogurt with honey for lunch and a supper of broth.
LOW MOMENT	Lying in bed in the silence of rural Germany at 3am feeling hungry and sad. And the process of cleansing your sinuses by passing a strip of linen up one nostril and out of the other.	Dinner on the first evening in the hilariously named Love Kitchen: gloomy lighting straight out of a Weston-super-Mare caff.	The first three days. You are cold, dizzy, teary and depressed, and have bad breath and a tongue thick with white fur. There are daily enemas too.
HIGH MOMENT	Borrowing one of the hotel's bikes to explore the nearby village, wrapped up because your skin feels paper thin but with every sense on stalks.	A massage with ex-Kamalaya therapist Ting , a genius with strong hands and a sweet giggle, and then realising that at £35 a pop you can see her every day of your stay.	The next three days , when you start to think you might actually survive. You are bursting with energy and excitedly embracing the swimming pool, the personal training and even the hikes.
SURVIVAL TACTIC	Taking lots of books. It is intensely peaceful and quiet. And there are no TVs in the rooms.	Catching the free shuttle down to tranquil Cheung Mo beach to discover life on the outside.	Going to the spa. There are osteopaths, reflexologists and physiotherapists; the integrative therapy with Dr Schroder is a particular highlight.
RESULT	This is less about weight loss and more about rebalancing your system. Leave awash with ideas and resolutions, and totally centred.	Kate Moss was right, 'Nothing tastes as good as skinny feels'. A week here is an education and the effects of colonics leave you feeling light as a feather.	Buchinger is bang on with the notion of no pain, no gain. Half-a-stone weight loss is the average but it can be even more. Our tester lost 10 pounds. DF

TRAVELLER PROMOTION

MALTA:
ISLAND CIRCUITS

Go to Gozo

Discover the best that this beautiful destination offers with our three-month guide. It's time to put Malta back at the top of your 'must-do' list



Clockwise from top:
Azure Window by Peter Vanicsek; The Citadel (Rabat) countryside; View of Mgarr Harbour; the Gozo cliffs

doors. Indeed, a warm local welcome is guaranteed wherever you go in Gozo. Soak up the atmosphere in the many watering holes, with their wooden chairs, marble counters and large metal trays proffering the local delicacy, pastizzi – all unchanged for decades. Savour it in the restaurants, where dinner al fresco (think mouthwatering traditional Mediterranean gastronomy and wines) provides the perfect epilogue to a day on the beach. And then make yourself at home in one of the island's hotels or guesthouses – or rustic converted farmhouses, some more than 400 years old, offering total immersion in island life.

Days on Gozo can be spent hiking up to the top of one of its rounded hills and gazing down on its lush landscapes – or wandering along the rugged cliff tops that encircle the island. Get (even more) off the beaten track on the SIBIT biking route that runs around the entire coast, through 14 or so different villages, and takes in most of Gozo's natural and historic sights. Explore the island's famed Calypso Cave and Ggantija Neolithic (5,500 year-old) temples, amongst the world's oldest surviving man-made structures, or soak up the sunshine at the beaches of San Blas and Ramla Bay. With everything from scuba diving to climbing, walking to wellness – not to mention a veritable cornucopia of music and art events, colourful carnivals and fireworks 'festas' – Gozo is definitely the place to go this summer.

NEXT MONTH:
Circuit 2 /
Malta

With its wonderful blend of English, Italian, Mediterranean and Arabic influences,

Malta and its neighbouring islands of Gozo and Comino are a melting pot of culture, cuisine, nightlife and activities. Discover the best that this beautiful destination offers with our three-month guide. It's time to put Malta back at the top of your 'must-do' list.

GO, GO, GO TO GOZO

There are still a few places in the world where you can feel that you are one of only a select few to have discovered it. Gozo is such a place. Mention Malta and what do you imagine? History? Culture? Architecture? Malta and its islands, just south of Sicily, encapsulate all those things. But they are also home to heavenly landscapes, quiet corners and an unending array of

fabulous experiences, far from the maddening crowds. Take Gozo ('joy' in Castilian), the second largest island of the Maltese archipelago. Separated from mainland Malta by a 5km stretch of Mediterranean Sea, it is a place where time seems to stand still. In Rabat, the fortified hilltop citadel and bastion walls still shelter the old town – a favoured spot for romantic moonlit walks through the ancient ruins and aged stones of the palazzi. In the quiet country villages, children play beneath shuttered windows; women wander home with reed baskets containing fresh loaves and vegetables; local artisans create unique silver filigree, lace, blue-green glass and pottery – and people still customarily leave their keys in their wooden front



How to get there

The airport of Luqa in Malta is connected to over 60 international airports, and served by national and budget airlines. Flight times from the UK are around 3 hours. Once you arrive, Gozo is just a 25-minute ferry trip from Cirkewwa, Malta's northern tip, past the island of Comino. Find more information visitmalta.com



GEEK GEAR

By George Duffield

The bore of travelling is the packing and unpacking. Surely there is a way to avoid the hassle? Or does the answer lie in better suitcases and smaller things? This month the Geek devotes himself to unloading you of the excess baggage.



HYDAWAY WATER BOTTLE

Yes, it's a Kickstarter but it has already sailed through its funding goal, so the Geek feels OK endorsing this. It's so obvious, I don't know why it hasn't been made before. The Hydaway is a collapsible, refillable water bottle that works. It's going to become a critical piece of my hand-luggage kit. www.hydawaybottle.com; about £15

SEND MY BAG

Naturally, the internet has the best solution to luggage woes. With Sendmybag.com you book in advance, they collect your gear and take it all the way to your destination, door to door. Sensational if you're heading to Spain with three kids for three weeks with enormous quantities of stuff you don't want, and quite possibly don't need – send it all, travel with hand luggage. And practically speaking, you save money by not having to rent a huge car at the other end. www.sendmybag.com; prices vary

FJALLRAVEN DUFFEL BAG

The Geek used to be obsessed with bags that rolled and swivelled and steered themselves. But now a simpler day dawns. Soft, smaller bags that can be squashed up and used in many ways are actually more useful. The cult Swedish brand Fjällräven has a duffel range that hits the sweet spot of size, durability and style. Try the No 6 Medium with the tuck-away backpack straps. www.fjallraven.com; £170

UPP POWER PACK

This one really gets the Geek going. It appears to be the first commercially accessible USB power stick that uses a hydrogen fuel cell to charge phones, iPads, cameras, the lot. With a nine-year shelf life, it's an instant part of my apocalypse stash. The pack is apparently flight safe, and you can refuel the cartridges at multiple locations, including many petrol stations, for £5.95. Too good to be true? Will it blow up instead? Buy one and see. www.beupp.com; £149

SAVE THE DATE

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SCHOOLS GUIDE

2ND OCTOBER 2015

LIVE!

At the Jumeirah Carlton Tower, Knightsbridge, London

Are you considering private education for your child?

Then look no further than Tatler's Schools Guide Live event. We are private-education experts with 10 years' experience publishing the Tatler Schools Guide – the leading authority on the best private schools in the UK. This year, we are running a day of lectures and discussion panels with a team of education specialists, including headteachers from the top private schools, who will answer all your questions to help you choose the right school for your children.



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Q My husband and I are gearing up for a holiday in Bali but can't decide where – what's the happening area we should zone in on?

A For everything cool, go to Canggu. Although only 20 minutes further along the west coast from chi-chi and crowded Seminyak, it is up-and-coming and more chilled out, tucked in among emerald rice paddies stretching from Batu Bolong, which has a perfect wave for beginner surfers, to the world-class breaks of Echo Beach. Local and expat producers hold organic farmers' markets at health-food café and yoga centre Samadi every Sunday. And The Temple of Enthusiasm, lifestyle brand Deus



COLT ST GEORGE
EDITORIAL INTERN

Ex Machina's flagship store, is home to an art gallery, fusion restaurant and cocktail bar, as well as selling custom surfboards and bespoke motorcycles, all handcrafted in-house. It also puts on loads of free events, such as drag races, tattoo nights, live music and films under the stars. For hearty breakfasts, hit up the bohemian Betelnut Café (the Naga Bowl of pink dragon fruit and banana yogurt,

topped with granola, cashews and coconut is a must) or head to Monsieur Spoon's boulangerie for perfect, buttery croissants and cappuccinos. For lunch, try industrial-chic Crate Café, and Dapur Jawa, just up the road, serves some of the best Indonesian food on the island. In the evening gather at Old Man's, a buzzy tiki-bar-meets-beer-garden, for spectacular beach sunsets. Hotel Tugu Bali and The Chillhouse are two of best places to stay in the area, or book a smart villa through FlipKey or Airbnb.

Q I'm travelling to Ireland to drive the Ring of Kerry route with a gang of friends. Are there any other good day trips we should tag on at the end?

A The Ring – as locals call it – is a popular loop of County Kerry's green and rugged Iveragh Peninsula. But directly north of it is the slightly wilder Dingle Peninsula. And the town of Dingle, with its candy-bright houses and rickety hardware stores doubling as pubs (buy a pint on one side of the shop and a box of nails on the other), is a great place from which to explore it. Until the beginning of October boats run from the town marina to the Great Blasket Island, a craggy uninhabited spot with a pristine beach where basking seals are often the only bodies you'll have to compete with for space on the sand. On the return trip look out for Fungi, the resident Dingle Bay dolphin, jumping out of the water alongside the bow. Back in town head to Out of the Blue, a quayside restaurant painted the colours of a Caribbean beach hut, for crab claws swimming in garlic butter and grilled lemon sole. Finish the day with a few scoops from Murphy's ice-cream parlour (caramelised brown bread; Irish coffee), and then settle in at one of the many pubs piping out live traditional music.



GRAINNE McBRIDE
DEPUTY CHIEF SUB-EDITOR

Q I want to spend a day in Cairo before joining a cruise on the Nile. What shouldn't I miss?

A Travellers are trickling back to the Nile valley, but for now even the most popular sights still seem eerily abandoned – which means you can get around in no time and, thrillingly, have them to yourself. The Pyramids and Sphinx of Giza are obviously top of the list, but you won't need more than an hour. In May I walked (hunched over) right into the Pyramid of Menkaure; pre-revolution it could have taken an hour or so to queue. And anyone who has shuffled through the British Museum in single file will appreciate how vacant Cairo's Egyptian Museum (moving to Giza later this year) is in comparison. Ever been the only person in a room full of mummies? Creepy. You could easily spend all day here, admiring gold jewellery and granite statues, and contemplating the hows and whys, but go with a decent Egyptologist as your guide and you can whizz through thousands of years of history in just two hours. There's more to Cairo than Ancient Egypt though. This is the City of a Thousand Minarets; the mosques of Muhammad Ali, Sultan Hassan and Al-Rifa'i make an interesting trio. Finally, skip the bazaar and shisha cafés and head to the Museum of Modern Egyptian Art, an overlooked but important place to understand present-day Cairo.



HAZEL LUBBOCK
DEPUTY EDITOR ONLINE

Q I am about to take a long-haul flight with my six-month-old. How can I make the journey bearable?

A You can go about it two ways. Firstly with military-precision planning, an arsenal of dummies, bottles, Ella's baby food pouches, outfit changes, breadsticks, rice cakes, old toys, new toys, iPads and iPhones. You will need a large carry-on bag for this, and the strength of an ox to lug all that kit, plus child, maybe a buggy too, all the way through the airport. Or you can be a little more relaxed. I flew from London to the Maldives via Dubai in one go with my

daughter recently and we managed the whole thing with surprisingly minimal fuss. She was interested in the spoons from the lunch tray, the laminated safety card, pressing the buttons on the TV handset, looking out the window, having a wander up and down the aisle, being handed over to the stewardesses for a cuddle in the galley and leafing through (chewing) the inflight magazine. The only really crucial thing is to request a bassinet when booking. This ensures, in theory, that you will be seated in the


bulkhead rows (legroom!) and that there will be a cot for the baby to sleep in, so you can kick back and enjoy the fact that for the next 18 months you can take him/her with you without having to buy a separate plane ticket.



ISSY VON SIMSON
DEPUTY EDITOR

Q I'm planning a family break in Cornwall – can you recommend somewhere where there's plenty to do on our doorstep?

A I'd quite happily spend a week in the tender embrace of tiny St Mawes without once reaching for the car keys. Last year, my young son and I took to the waves with the wind-tanned James Brown of Fish & Trips, tracking down misty shoals of codling and quicksilver mackerel by sonar and bobbing fishing lines over the side before manfully hauling a few in. Grizzled lobster pots added demon-eyed crustaceans to our crew.

The water shimmered; the sun warmed our backs. At one point a sea lion swam alongside a-begging for elevenses. Stay in The Idle Rocks or its new sister hotel, The St Mawes, and you can hand over your catch to chef Mark Apsey, then join him in the kitchen to help gut and slice, sear and serve. St Mawes packs in all the English seaside kicks as neatly as a ship in a bottle. We dragged kites along the sand and went rockpooling, watched local teens take flying leaps from the sea wall, and walked around the headland to the Tudor fort to fire imaginary cannon balls into the briny. For a change of scene, board the chugging ferry to Falmouth (for the August festival if you can) and visit Beerwolf, a hybrid of craft-ale pub and bookshop – a concept that's still mystifyingly rare. 



RICK JORDAN
CHIEF SUB-EDITOR

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WHERE ARE YOU?

THIS BIRD'S-EYE VIEW of geometrically perfect parasols is reminiscent of those Nineties *Magic Eye* illusions. Look at it hard enough and you might just see the colours morph into life and take off. Each year at the end of April, hundreds of kites in all manner of shapes and sizes are flown in the skies above this beach, riding the warm-air currents in a vibrant show of aerial battles and acrobatics. The air is laced with the scent of salt and pinewood; the nearby sea is calm, waves gently licking the shore. Legend has it that in 1445 things weren't quite as serene: there was a sudden violent storm and the town's bishop cast his episcopal ring into the sea to calm it. An annual Sea Wedding festival has been held ever since, where locals compete in a fishing-for-the-ring challenge in order to bring good luck. This nine-kilometre-stretch of riviera was once dubbed The City of Salt due to its production of the stuff, which goes as far back as the Etruscan civilisation. Today a few functioning saltpans remain in the southern reaches of the regional park, and a museum is dedicated to the area's harvest of precious 'white gold'. *Where are you?* ROXY MIRSHAHI

To enter, identify the town where the photograph was taken. Correct answers will be placed in a random prize-draw. For prize details, please turn the page

1. Entries for the Where Are You? competition can be sent on a postcard, by email or online (stating your full name, address and telephone number), and must correctly identify the place described according to the instructions given. 2. Entries must arrive no later than the last day of the month on this issue's cover. 3. The Where Are You? competition is open to readers of *Condé Nast Traveller* who are 18 or older on the date of entry, except for employees of Condé Nast Publications, participating promotional agencies, contributors to *Condé Nast Traveller*, and the families of any of the above. 4. The winner will be announced at www.cntraveller.com/competitions. Entries by post should be sent to: Where Are You? competition, *Condé Nast Traveller*, Vogue House, 1 Hanover Square, London W1S 1JU. Email entries should be sent to: compntraveller@condenast.co.uk. To enter online and for full terms & conditions, visit www.cntraveller.com/competitions. The answer for May's competition is Grand Prismatic Spring, Yellowstone Park, USA

WHERE ARE YOU? COMPETITION PRIZE

WIN A £2,100 HOLIDAY IN GREECE WITH DESTINOLOGY

IMAGINE WADING into these gin-clear waters, with the Greek sun gently warming your skin and the sandy beach just steps away. The coastline of Halkidiki is beautiful, but the private stretch of golden sand at the **Eagles Palace** hotel is particularly lovely. Flop out on a day-bed and press a button to have a snack brought straight to you or retreat to the pool just above the shore to swim laps. For post-sun pampering, there's a spa with Elemis aromatherapy massages and frangipani-scented body wraps; in the evening there's live music and all manner of spritzzy cocktails at the Eagles Club. For the tastiest Greek dishes (baby squid and octopus, pork

souvlaki) head to Armyra restaurant or gaze out to sea while tucking into wagyu steak on the pine-tree-shaded terrace of Kamases. Enter this month's Where Are You? competition and you could win a five-night holiday for two people at **Eagles Palace, Halkidiki with Destinology**. The prize, worth £2,100, includes accommodation on a bed-and-breakfast basis, a bottle of Champagne on arrival, return flights from London and transfers. The holiday must be taken between 1 and 31 October 2015 or 1 April and 31 May 2016, and must be booked before 31 December 2015. *For more details, visit www.destinology.co.uk or call +44 1204 821419*



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LUXURY



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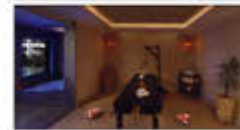
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HERE COMES THE SUN...CONTINUED



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21. BEACHCOVER create exquisite hand-embroidered beach kaftans for style conscious women and children. Available in sizes 6-22 and children's age 2-12. Looking for something a little different for your next holiday? Visit their website www.beachcover.com or call **01189 404120** for more information.

22. NALU BEADS. The Original Surf Beads are inspired by the distinctive colours of the beaches and surf spots around the world they represent, but also by a tradition that stems from the roots of modern day surfing. Each bead is individually handmade using the finest Murano glass, view the growing collection at www.nalubeads.com

23. MAVELE SWIMWEAR are a London-based luxury brand, which aims to create swimwear that looks fabulous and works with the different shapes and sizes of women, and their needs. Mavele's collection of stylish and luxury swimwear is inspired by a Day-to-Night, Beach-to-Bar ethos. From flirty feminine, edgy chic to classic elegant pieces, there is something for everyone. Whether you're a beach babe or a poolside siren, their mix and match sets in high quality fabrics will make you look and feel gorgeous. Having launched their new website, you can shop the full collection at www.mavele-swimwear.com and enter promotional code 'CNTRAVELLER' to receive an exclusive 20% discount (valid until 5th August 2015).

24. With its aerospace aluminum casing with anodized satin finish, soft touch housing and built-in cables, the **mophie powerstation plus** line is the ultimate solution for power on-the-go. Delivering 2.4A of power, the powerstation plus line consists of four different battery size options letting you extend the battery life of your mobile device by up to 8 times, while smart-charging circuitry provides the perfect amount of power for a safe, quick charge. The built-in micro USB or Lightning cables are housed in a discreet hideaway compartment. When connected to a computer or wall outlet, these cables allow users to simultaneously charge both the powerstation plus and their device. With an extra USB port for the higher capacity models, users can quickly charge up to two devices at the same time at 2.4A each. Apple certified starting at £69.95. For more info visit uk.mophie.com

25. REZIN is a wooden sunglasses brand born in Paris that aims to explore the beauty of the matter. Made from mahogany and granite, the GRAFFITE is a unique pair of sunglasses which does not exceed 26gr. Polarized lenses €179. Available on www.rezinwood.com

26. LYCHEE SWIMWEAR presents a range of feminine styles and prints. Designed in Venice, California and produced in Italy, Lychee Swimwear was created by designer Aleksandra Krauze, who spent her teenage years in the waters of South Pacific. This young European Designer developed her passion for tropical nature and the Ocean, with the brand constantly surprising with new jungle inspired prints. To view their full collection visit: www.lycheeswimwear.com

27. SBC's ultimate travel 100mls essentials: Aloe Vera Skincare Gel is an excellent treatment for dry skin and alleviating sunburn; Lavender Skincare Gel will soothe stings with its antiseptic properties; a 'hero' product - Arnica Skincare Gel eases aches after sightseeing with its anti-inflammatory properties and the Leg Soothing Skincare Gel refreshes and invigorates tired and aching legs and feet when travelling. Priced at £9.50 each for 100ml. Visit www.sbcgels.co.uk to view their whole collection.



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28. AQUAPAC® create 100% waterproof bags and cases. With three Queen's Awards to their name, and over 5 million waterproof bags sold, their innovative products free you from worrying about your things getting muddy or wet when you're on the trail or out on the water. There are three ranges of bags—Submersible, Stormproof, and TrailProof™—to cover all eventualities. To find out more visit www.aquapac.net

29. BLUEMINT. This Summer is going to be different from all the rest. With its extensive designs, patterns and vibrant colours, Bluemint beachwear offers a breath of fresh air. Bluemint meets the consumer with its accessible prices and varied range at www.bluemint.com contact info@bluemint.com

30. C.W. DIXEY & SON OF LONDON has been creating elegant eyewear for a discerning, sophisticated clientele since 1777. Choose C.W. Dixey & Son frames and you join an elite group of iconic clients including Sir Winston Churchill, Napoleon, and Emperor Qianlong of China. It's quite a story. Be part of their next chapter. Visit www.cwdixeyandson.com or call them on +44 (0)1932 867467.

31. ARTESANO. Hand-woven in Ecuador, Artesano panama hats are a blend of age-old techniques with fashionable designs. Part of the proceeds of every hat sold goes to the non-profit TECHO www.techo.org in support of creating sustainable communities and overcoming poverty in Ecuador and Latin America. Visit www.artesano.net or call +1 305 934-4324 for more information.

32. LUCY JEWELRY. Just a few steps from Santo Domingo Plaza, you will find Lucy Jewelry, a venue which is part of a seventeenth century mansion. An atmosphere where the refinement, innovation and cutting edge are combined in jewellery for its elegance and captivating originality. The ancient art of goldsmith with traditional techniques and new technologies are the key in the manufacture of each piece. In Lucy Jewelry you will find a serene environment for contemplation and trading; as commission agents are not allowed, this jewellery store can guarantee a great price on your purchase. To view their full range visit www.lucyjewelrycartagena.com

33. LONDON BRUSH COMPANY is known for their bespoke quality make-up brushes and now they've taken the best of their collections and made them available in travel friendly sizes. There are real hair and man-made hair (vegan) options available and the company's original solid brush shampoo cleans and restores them like new. Find out more at www.londonbrushcompany.co.uk and londonbrushco

34. A Day in Greece with TARADISE. Mati Collection. www.shoptaradise.com

35. ARTS & SCENTS is a new and exciting German company creating unique perfumes. Unusual combinations of rare natural materials and fragrance oils result in astonishing effects in every scent composition that they offer. Arts & Scents produce their perfumes in the traditional European perfumers method, which enables them to create truly outstanding scent bases. The use of special plant material, melted with emergent fragrance compounds, built the heart of their perfumes. Visit www.artsandscents.com to view their collections.

36. YOUR TEA. Their TinyTeatox blend is intricately formulated by qualified Chinese Doctors to assist the body's digestive function. Treating yourself to three cups per day is the natural way to replenish and rebuild your body. Visit www.yourtea.com

37. This Award Winning Charlotte Beach Bag from THE OLD BAG COMPANY is the perfect bag for the beach or around the pool with pockets for flip flops, magazines, a bottle of wine, mobile phone and even a clip for your car keys RRP £47.99. View their full range at www.theoldbagcompany.com or call them on 01548 853444.

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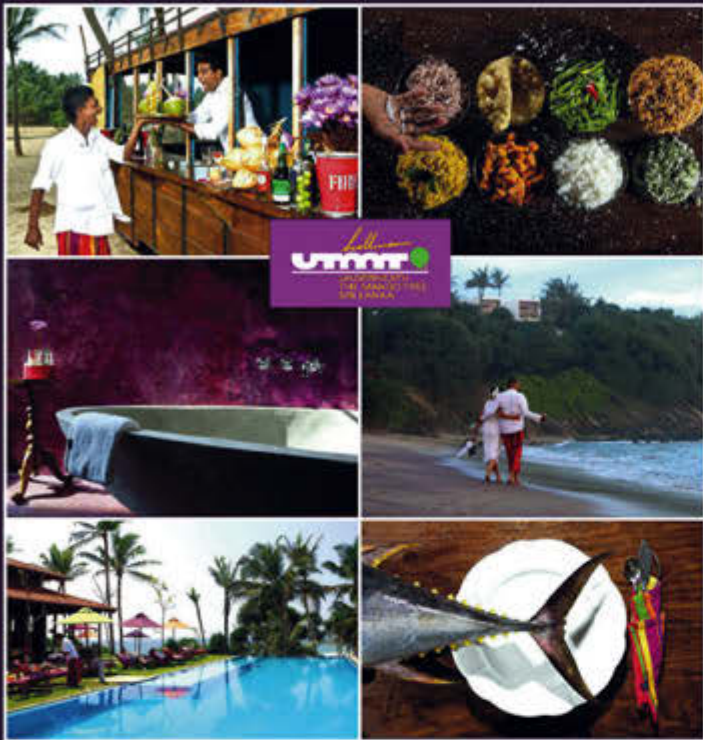
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VIEW WITH A ROOM

WHERE ARE WE? DYRHÓLAEY LIGHTHOUSE, ICELAND

WHY WE LOVE IT The curious thing about Iceland isn't that it's like nowhere else on earth but that it's like lots of other places, only all at once and in startling, disorienting combinations. The Kenyan savannah plus the Scottish Highlands plus the Swiss Alps plus – with all that volcanic activity – the feistiest bits of Hawaii. Scientists explain Iceland's marvels with reference to tectonics and glaciers and geothermal jiggery-pokery, but really it's the stuff of dreams, not of textbooks. Dyrhólaey lighthouse, a couple of hours' drive south-east from Reykjavik, occupies an enchanted spot on a promontory high above a black pebble beach. There are lots of lighthouses in Iceland. But, for two months this year, this is the only one you can stay in unless you're an Icelandic lighthouse-keeper. Though smartly done-up, and with a chef and a caretaker on hand if required, it's spare and spartan rather than plush and cushy, plus the lantern makes a whirry-clunky noise like an enormous washing machine. In short, you're not getting The Ritz – you're getting a functional lighthouse. But you're also getting to spend the night at the sheer edge of one of the most confoundingly beautiful, wildly romantic landscapes on the planet. With great empty spaces extending in every direction. And bracing clear air and crystalline northern light. And puffins. And tiny Icelandic horses. And Arctic foxes. And if the whirring and clunking of the lantern bothers you, you're getting earplugs too. **STEVE KING** Available 1 September–1 November 2015, as part of Icelandair's Incredible Stopover package (www.icelandair.com/stopover) for transatlantic passengers travelling via Reykjavik; prices vary



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